

THE WILTON SCHOOL

# Decorating Cakes

A REFERENCE & IDEA BOOK



# CONTENTS



## GETTING PREPARED

- Tools 8
- Icings 10
- Color 12
- Decorating Tips and Bags 14
- Cake Preparation 18

## TECHNIQUES & BORDERS

- |                                 |                       |
|---------------------------------|-----------------------|
| Consistency, Angle, Pressure 22 | Swag 36               |
| Star 24                         | Bow 36                |
| Dot 24                          | Flute 36              |
| Ball 24                         | Drop String 38        |
| Picot 27                        | Double Drop String 38 |
| Star Drop Flower 27             | Triple Drop String 39 |
| Swirl Drop Flower 27            | Overlapping Triple    |
| Shell 28                        | Drop String 39        |
| Bead 28                         | Garland & String 39   |
| Crown Border 28                 | Printing 40           |
| Reverse Shell 29                | Fancy Printing 40     |
| Fleur de Lis 29                 | Writing 41            |
| Rope 30                         | Fancy Writing 41      |
| Rosette 30                      | Figure Piping 42      |
| E-Motion 30                     | Basketweave 46        |
| C-Motion 33                     | Outline 49            |
| Horizontal "C" 33               | Star Fill In 49       |
| Pattern Press 33                | Triple Star 49        |
| Zigzag 34                       | Lattice 50            |
| Zigzag Puff 34                  | Sotas 50              |
| Zigzag Garland 34               | Cornelli 50           |
| Ruffle 35                       | Combing 51            |
| Ruffle Garland 35               | Combed Garland 51     |





## FLOWER MAKING

Rosebud 54  
 Half Rose 54  
 Sweet Pea 55  
 Lily of the Valley 56  
 Half Carnation 56  
 Using a Flower Nail 57  
 Flowers on Wire 57  
 Wilton Rose 58  
 Wild Rose 60  
 Apple Blossom 60  
 Forget-Me-Not 60  
 Primrose 63  
 Violet 63  
 Pansy 63  
 Bachelor Button 64

Chrysanthemum 64  
 Carnation 64  
 Daisy 65  
 Daffodil 65  
 Using a Lily Nail 66  
 Lily 66  
 Petunia 66  
 Morning Glory 67  
 Poinsettia 67  
 Blue Bell 67  
 Leaves 68  
 Vines 68  
 Holly Leaf 70  
 Violet Leaf 70  
 Fern 70

## FONDANT

Covering the Cake 74  
 Covering Large Rounds 74  
 Covering Shaped Cakes 75  
 Fondant Tools 76  
 Marbleizing 76  
 Fondant Molding 77  
 Brush Embroidery 77  
 Fondant Ruffles 77  
 Fondant Cut-Outs 78  
 Inlays 78  
 Blossoms 78  
 Ejector Cut-Outs 79

Fondant Rope 80  
 Fondant Braid 80  
 Fondant Streamers 80  
 Fondant Ribbon Rose 81  
 Sponging on Fondant 81  
 Painting on Fondant 81  
 Fondant Draping 82  
 Bows/Loops 82  
 Fondant Rose 83  
 Fondant Leaves 83



## MORE TO KNOW

Cake Stenciling 86  
 Sprinkles & Sparkles 86  
 Painting on Buttercream 87  
 Decorating Cupcakes 87  
 Color Flow 89  
 Royal Icing Lace 89  
 Chocolate Lace 89  
 Using Fresh Flowers 90  
 Cutting Guide 91  
 Icing Recipes 92

Icing Chart 94  
 Transporting Cakes 95  
 Storing Your Cake 95  
 Decorating Instructions 96  
 Patterns 103  
 Wilton Products 104  
 Tip Chart 110  
 Glossary 114  
 Index 115  
 Staying in Touch  
 with Wilton 116

Pipe certain icing flowers, such as roses or daisies, on a **Flower Nail**. It's shaped like a nail, with a wide head to hold the flower and a long stem to turn as you pipe. Attach a waxed paper square with icing to the nail for easy removal of each flower. Keep a set of **Decorator Brushes** for a variety of decorating needs. Use them for striping bags, painting designs on cakes, attaching fondant flowers with water and more.

A **Practice Board Set** is a new decorator's best friend. It includes a

reusable decorating board and technique patterns for convenient practice. A clear overlay lets you decorate over each pattern for borders, figures, drop flowers, writing and printing.

Many other decorating products are available. See page 76 for Fondant products. A wide selection of decorating products may be ordered by calling Wilton Mail Order at 800-794-5866 or purchased from your Wilton Dealer.

## Other Tools from Your Kitchen

When you're mixing different colors of icing, have several **Stainless Steel or Glass Mixing Bowls** on hand. Choose a 4 quart size to handle most icing needs and a 1½ quart size for mixing smaller amounts of color. To keep icing fresh and at the right consistency, use **Air-Tight Plastic Containers**.

You will use **Waxed Paper** quite often during decorating. It's essential for holding and positioning flowers made on the Flower Nail and also for tracing and transferring patterns. **Aluminum Foil** is another kitchen staple decorators keep handy; use it to wrap cakes for freshness, to line Lily Nail Flowers and to cover cake

boards. To cut these wraps, you'll need a good pair of **Scissors**—use them also for removing buttercream flowers from the nail and trimming plastic dowel rods and lollipop sticks to size.

More little things you will need: **Toothpicks** for marking cakes, drawing patterns in icing and adding color to icing; **Clean Damp Cloths**—essential for keeping hands and decorating tools clean and for covering freshly mixed icing until ready to use. And if you are going to be a decorator, look the part—wear an **Apron** to protect your clothing.



# Icing

Using the proper icing, made to the correct consistency, is essential for beautiful decorating. Flowers, for example, generally require a stiff icing—otherwise, they may droop. Borders look better with a medium-stiff consistency that will hold the shape and show the detail of a shell or a star. Writing or leaves require a slightly thinned consistency that will flow well from the tip. Icing that can peak to an inch or more is stiff; less than that is

considered medium consistency. Icing that flows easily from a tip without running is a thin consistency.

In this section, we've listed general descriptions of icings, their uses, qualities and consistency. Use this information, along with the chart on page 94, to determine the right icing for your cake. And refer to our icing recipes on pages 92 and 93.

## Buttercream Icing – Best Tasting, Most Versatile

Buttercream is one of the most popular icings for many reasons. You can do so many things with buttercream—from covering the cake to piping borders, flowers and most decorations. Buttercream is also very easy to make and to manage. You can adjust its consistency with a little liquid or added confectioners' sugar, making it stiff enough to create perfectly-defined flowers or thin enough for writing messages. Everyone loves the rich flavor of buttercream; it's the best tasting of all the decorating icings. The creamy texture means flowers remain soft enough to be cut with a knife.

There are three types of buttercream decorators commonly use. Each of these creates a thin-to-stiff consistency, depending on the amount of corn syrup or confectioners' sugar added (sugar stiffens):

**Basic Buttercream** is great for most decorating. It has an excellent texture for icing cakes smooth, piping shell or star borders, for figure piping and for flower making, including roses and sweet peas.

**Snow-White Buttercream** yields truer colors than Basic Buttercream icing, because there's no butter used in the recipe. The pure white color of this icing makes it ideal for wedding cakes. Snow-White Buttercream also will crust over slightly, due to the meringue powder used in the recipe. This crusting means flowers can be air dried and easily transferred to the cake.

**Wilton Decorator White Icing** is ready for spreading or decorating, right out of the can. Its pure white quality helps you achieve deep, true color when you add any icing color. Decorator White is excellent for most decorating.

## Royal Icing – Dries Hard for Long-Lasting Decorating

Only royal icing, made with meringue powder, dries hard enough for flowers and intricate decorations to last indefinitely. Once hardened, if properly stored, the decorations never soften or crumble. This means that a busy decorator can make many flowers in advance—and when you're making up to 300 flowers for a wedding cake, working ahead is crucial.

Royal icing has a very sweet flavor—you'll use it less for its taste than for its "indestructible" quality. It has a thin-to-stiff

consistency depending upon the amount of water added. You will also use royal icing as the "glue" for attaching decorations, for figure piping and for decorating cookies and gingerbread houses.

When preparing royal icing, keep all bowls and utensils grease-free; any grease will break down the icing. During decorating, cover the icing with a damp cloth to prevent crusting.

## Mixing Color In Icing

Begin with white icing and use concentrated icing color which will not affect your icing consistency. Using standard food colors can thin down your icing and affect your ability to pipe certain decorations. If you are tinting icing dark brown or black, begin with chocolate icing—your icing will not have the aftertaste that large amounts of these icing colors may produce. If you are tinting a large area red, use No-Taste Red.

Dip a toothpick into the color, then swirl it into the icing. Add color a little at a time until you achieve the shade you desire. Always use a new toothpick each time you add color; you want to avoid getting

icing into your jar of color. Blend the icing well with a spatula.

Consider the type of icing you are using when mixing color. Icing colors intensify or darken in buttercream icing about 1-2 hours after mixing. Royal icing requires more color than buttercream icing to achieve the same color intensity.

Always mix enough of any one icing color for your entire cake. For example, if you are going to decorate a cake with pink flowers and borders, color enough icing for both. It is difficult to duplicate an exact shade of any color, an important fact if you want to keep color consistent on the cake.

## Blending Colors

You can create just about any color you want, using the right combination of icing colors, in the right amounts. With proper blending, you will duplicate team colors, company logos and more.

Practice mixing small amounts of icing first to produce the special color you desire. Use these guidelines, but don't be afraid to experiment!



|                        |                     |                 |             |           |                     |                    |                        |
|------------------------|---------------------|-----------------|-------------|-----------|---------------------|--------------------|------------------------|
| <b>NEW COLOR:</b>      | Navy Blue +         | Warm Gold +     | Raspberry + | Maroon +  | Hunter Green +      | Aqua +             | Chartreuse +           |
| <b>Base Color</b>      | Royal Blue +        | Golden Yellow + | Burgundy +  | Red-Red + | Kelly Green +       | 5 Parts Sky Blue + | 9 Parts Lemon Yellow + |
| <b>Plus this Color</b> | Sm. Amount of Black | Touch of Brown  | Red-Red     | Black     | Sm. Amount of Black | 1 Part Leaf Green  | 1 Part Leaf Green      |

## Bag Striping Effects

You can easily pipe exciting two-tone decorations just by adding a different color inside the bag before you put in your tinted icing.



**Brush Striping** produces more intense multiple colors because it is done with straight icing color brushed into the bag. Apply one or more stripes of icing color with a decorating brush, then fill the bag with white or pastel-colored icing. As the icing is squeezed past the color, decorations will come out striped.



**Spatula Striping** produces two-tone and realistic pastel tones in flowers and figure piping. It is done with pastel-colored icing, striped inside the decorating bag with a spatula. After striping, fill the bag with white icing or another shade of the same color as the striping. Squeeze out decorations with soft contrasts.

# Decorating Tips & Bags

The Decorating Bag is the container that holds the icing and tip together so that you can create all sorts of beautiful decorations. There are three types of bags from which to choose. Select the bag type that is most suited to your project or preference: Featherweight Bags, in strong polyester, offer durability and size variety.

Disposable Plastic Bags provide the ultimate in clean-up convenience. And Parchment Bags are ideal for smaller amounts of icing, highlighting, color striping techniques and easy clean-up. All three bag types may be used with or without a Tip Coupler, which simply enables you to quickly change tips without having to change the bag.

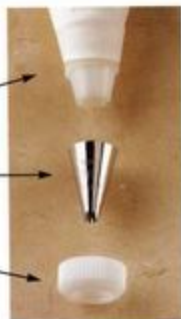
## Using a Tip Coupler

The photo at right illustrates how bag, tip and coupler fit together. See pages 16-17 for instructions on cutting bag and fitting tips.

The Tip Coupler BASE fits INSIDE the bag before filling with icing

The Decorating Tip is placed over the part of the BASE extending from the bag

The Coupler RING is twisted on over the tip to lock it in place



Change Decorating Tip by twisting off the RING, changing tip, then replacing RING.



Standard Coupler

Most standard size decorating tips will use a standard coupler. As a general rule, standard tips have a 1/4 inch base diameter. If your tip has a larger diameter, use the large coupler or no coupler at all.



Large Coupler

These tips use large couplers: 1A, 2A round; 2010 triple star; 234, 235 multi-opening; 48, 68, 2110 star; 113, 115, 366 leaf; 18, 1C, 1E, 1F, 1G, 2C, 2D, 2E, 2F drop flower; 116, 121, 123, 124, 125, 126, 127, 402, 406 ruffle; 28 basketweave; 250, 252 specialty.



Without Coupler

Some tips are sized to be used without a coupler. 1D basketweave; 789 cake icer; 1270 giant rose; 403 ruffle; 190, 194, 195 drop flower; 112 leaf; 172 open star; 88, 1L round; 134 multi-opening. Use these tips with any decorating bag, simply drop the tip into the bag and trim the bag accordingly.

This is where all decorating begins. Tips by the score help you produce your favorite techniques—lifelike floral arrangements, intricate lacework, bold shell borders, basketweave designs and more!

These small metal cones are shaped to produce various designs when icing is pressed through them. The size and shape of the opening on a decorating tip identifies the basic group, or family to which the tip belongs and determines the type of decorations the tip will produce. Within each family, each tip will produce an effect somewhat similar to that of the other tips in the family.

Take a look at these families and some of their decorating possibilities on pages 110-113. Notice the characteristic openings on each family and the variety of designs each will produce.

**Round tips** are used for outlining details, filling and piping in areas, writing and printing messages, figure piping, dots, balls, beads, stringwork, lattice and lacework, vines, flower centers and floral work. These tips are smooth and round.

**Multi-string tips** pipe rows and clusters of strings, beads, scallops, even grass and hair!

**Star tips** produce the most popular decorations—deeply grooved shells, stars, fleur-de-lis, rosettes and flowers. The most popular star tips used are numbered 13 through 22.

**Leaf tips** create perfect floral enhancements. The v-shaped openings of these tips give leaves pointed ends. With any leaf tip you can make plain, ruffled or stand-up leaves.

**Drop Flower tips** make pretty one-squeeze flowers—these are the easiest flowers for a beginning decorator to do. The number of cuts on the end of the tip determines the number of petals the

flower will have. Each drop flower tip can produce two different flower varieties—plain or swirled.

**Ruffle tips** have a teardrop-like shaped opening that yields ribbons, swags, bows, streamers, scallops, ruffles and special effects.

**Basketweave tips** are wonderful for woven designs. These decorating tips have a smooth side for making smooth, wide icing stripes and/or one serrated side for making ribbed, wide icing stripes.

**Rose tips** have an opening that is wide at one end, narrow at the other. Using rose tips you can make a variety of petals that form flowers like the rose, carnation, daisy, pansy and more.

**Specialty tips** add a totally different look! This family includes tips with very distinctive design. Use them to make ring candleholders, deeply ridged shell borders, Christmas trees, hearts, three-dimensional and ridged ruffles.

Economically-priced decorating tips are a great way to challenge your decorating abilities and experiment with new designs—you'll be amazed at the decorations you can produce. Select a handful and have some fun!



## Where to Begin

Begin with your basic group of tips—round tips 3 and 12, star tips 16, 18 and 21, basketweave tip 47, leaf tips 67 and 352, rose tip 104 and drop flower tip 2D. A good collection of tips would also include a range of sizes in each family. It's also a good idea to have several of those tips you use most often, so that you don't have to clean a tip each time you change icing color. Refer to our tip chart on pages 110-113 for further information.

Metal tips can be used with decorating bags of any kind. All standard size decorating tips can be used with a Wilton standard coupler. A coupler is a two-piece device that fits onto your

decorating bag and holds the decorating tip in place. It's a great convenience when you want to change decorating tips without changing bags, such as when you are using different tips with the same color icing. The coupler base goes inside the cut bag to hold the tip in place, while the coupler ring twists around the base on the outside of the bag to attach the tip. Just twist off the ring to change tips.

Standard tips can also fit on Wilton Tube Icings when a coupler is used. Tube Icings give the decorator a fast way to add small amounts of color to a cake.

## Care and Storage

Your decorating tips must be designed for precision and durability. Wilton tips are made of non-rusting, nickel-plated brass. Their seamless design and finely-cut openings will help create precision decorations. The optimal way to store decorating tips is upright, on pegs. This protects the finely cut ends from being bent out of shape. With proper care and storage, your decorating tips will last a lifetime!

To keep tips in perfect decorating condition, wash after each use in hot, soapy water. Rinse in hot, clear water. If bits of icing clog the opening, gently use a tip brush to clean icing away. Air dry, or if using immediately, dry with a soft towel.

## Bags at a Glance

**Featherweight Bags** are made of flexible, reusable polyester—just wash in the dishwasher or in hot, sudsy water after each use. They are specially coated to prevent any seepage of grease and remain your most durable choice for decorating. Available in sizes from 8 to 18 inches.

**Disposable Bags** are made of clear plastic and are designed to be discarded after each use. They're great for saving you clean-up time—giving you more time to practice decorating. These bags are

grease-resistant and flexible. Great for melting and piping Candy Melts® wafers. Available in 12 inch size only in packs of 12 and 24.

**Parchment Bags** are bags you make from parchment triangles. These disposable bags are usually used for smaller amounts of icing, flowing in color flow icing, color striping techniques and melting and piping Candy Melts® wafers. They are your most economical choice of decorating bags. Just use them once and toss. Available in 12 and 15 inch sizes.

## Preparing a Featherweight or Disposable Bag



1. Remove ring from coupler base. Drop the coupler base, narrow end first, into the bag and push it down as far as you can.



2. **Featherweight Bags:** using a pen or pencil, mark the spot on the outside where the bottom screw thread (closest to tip) is outlined against the bag material. **Disposable Bags:** mark a spot on the outside that is 1/4 inch BELOW the bottom screw thread.



3. Push the BASE up into the bag so that you can cut an opening at the mark.



4. Push the BASE down through the opening. One thread should be showing. Place a Decorating Tip over the part of the BASE extending from the bag.



5. Put the RING over the tip and twist it on, locking the tip in place.

## Filling and Closing the Bag



1. While holding the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand as shown.



2. With an angled spatula, fill the bag with approximately 1/2 cup of icing. It is important not to overfill the bag; otherwise, icing may squeeze out the wrong end.



3. Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out.



4. Close the bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag.

"Burr" the bag, or release air trapped in the bag, by squeezing some of the icing out of the tip into the icing bowl just before decorating the cake.

"Burr" the bag after each refilling.

## Preparing a Parchment Bag



1. Note that the points of the triangle have been labeled A, B and C in the photo. Place the triangle on a flat surface with the B facing you.



2. Curl A up and under, bringing it toward you until points A and B meet. The curled edge from A should lie on top of the edge between C and B as shown.



3. Hold points A and B together with your left hand, picking up C with your right. Wrap C around to meet A and B in back. All three points should align to form a sharp point.



4. Hold the bag with both hands, thumbs inside, and slide A and C in opposite directions to make the upside-down "W" as shown.



5. Fold the points of the bag down into the bag. Then refold to secure. Tape the outside seam of the bag if desired.



6. To use a Decorating Tip without a Coupler, cut  $\frac{3}{4}$  inch off the end of the bag, then drop the tip in, narrow end first. Don't be concerned if the tip doesn't fit snugly; the icing will hold it in place.



7. To use a Tip Coupler, drop the BASE, narrow end first, into the bag and push it down as far as you can. Holding the coupler and bag together in place with one hand, twist on the RING.

When secure, tear away the tip of the parchment bag. Unscrew the RING, position the Decorating Tip on the Coupler and replace the RING, locking the tip into place.

## Filling and Closing the Parchment Bag



1. Hold the bag near the bottom and fill the bag only half full with an angled spatula using about three tablespoons of icing at a time.



2. Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out.



3. Close the bag by first squashing the top of the bag flat above the icing.



4. Fold in left side, then right side, then the top. Hold the bag just above the fold to prevent icing from coming out of the top of the bag.

# Cake Preparation

Think of your cake as the canvas on which you will create beautiful icing decorations. To achieve the masterpiece you want, it is essential that your canvas be smooth and free of crumbs. These steps to preparing and icing your cake will result in a perfectly smooth decorating surface for your work of art.

## Baking

Follow recipe directions for recommended batter amounts and specific baking instructions for the pan size you choose. Hint: To help cakes rise high, add 1 to 2 tablespoons Wilton Meringue Powder Mix to each boxed two-layer cake mix.

Prepare the pan by generously greasing the inside with a pastry brush or paper towel and solid vegetable shortening. For best results, do not use butter, margarine or liquid vegetable oil. Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons of flour inside the pan and shake so that the flour covers all greased surfaces. Turn pan upside down and tap lightly

to remove excess flour. If any uncovered spots remain, touch up with shortening and flour. Pour batter into pan and place in preheated oven.

After cake has baked the specified time, remove it from the oven and let it cool in pan on rack for 10 minutes. Run a thin knife between the cake and side of the pan. Unmold from pan by placing cooling rack against cake and turn both cooling rack and pan over. Lift pan off carefully. Cool at least one hour before icing. Brush off loose crumbs.

## Leveling

After the cake has cooled at least one hour, you'll need to level the top of the cake. This can be done in one of two ways.



### Using a Serrated Knife

Place the cake on a circle board, then place the board on a Wilton Trim 'n Turn Decorating Turntable.

While slowly rotating the stand, move the knife back and forth across the top of cake in a sawing motion to remove the crown. Try to keep knife level as you cut.



### Using the Wilton Cake Leveler

Position the ends of the cutting wire into the notches at the desired height.

With legs standing on the work surface, cut into the crusted edge using an easy sawing motion, then proceed by gently gliding through the cake.

## Torting

A serrated knife or the Wilton Cake Leveler also may be used to cut a cake into multiple layers. Torting adds extra height, drama and taste to the cake when the layers are filled with icing, pudding or fruit filling.



### Using a Serrated Knife

Measure cake sides and mark with dots of icing or toothpicks all around. Place one hand on top of the cake to hold it steady and rotate the stand.

While slowly turning the cake, move the knife back and forth to cut the cake along the measured marks. Repeat for each additional layer.



### Using the Wilton Cake Leveler

Torting is easily accomplished with the Wilton Cake Leveler. Simply follow the same directions as for leveling.



### Separating the Layers

Carefully slide the top torted layer onto a circle board to keep it rigid and safe from breakage. Repeat for each additional layer to bottom.

Fill a decorating bag with medium consistency icing and use a large round tip, like tip 12. Or simply use the coupler without mounting a tip.



Starting with the bottom layer, leveled side up, create a dam or circle of icing just inside the edge of the cake. Creating a dam is an effective way of preventing the filling from seeping out when the layers are replaced. To create the dam, squeeze a circle about  $\frac{1}{4}$  inch high and  $\frac{1}{4}$  inch from the outside edge.



Fill the dam with icing, preserves or pudding.

Place the next layer on top, making sure it is level. The weight of the layer will cause the circle of icing to expand just right. Repeat until all layers, except the top, are assembled.



Place the top layer leveled side down, so the top of the cake is perfectly smooth and level.

## Icing the Cake



### Using a Spatula

The trick to keeping crumbs out of your icing is gliding your spatula on the icing—never allow it to touch the surface of the cake. Place a large amount of thin consistency icing on the center of the cake top. Spread across the top, pushing toward edges.

Cover the sides with icing. Smooth sides first by holding the spatula upright with the edge against the side, slowly spinning the turntable without lifting the spatula from the cake's surface. Return excess icing to the bowl and repeat until sides are smooth.

Smooth the top using the edge of the spatula. Sweep the edge of the spatula from the rim of the cake to its center. Then lift it off and remove excess icing.



Rotate the cake slightly and repeat the procedure, starting from a new point on the rim until you have covered the entire top surface.

Smooth the center of the cake by leveling the icing with the edge of your spatula. For easier smoothing, it may help to dip the spatula into hot water, wipe dry and glide it across the entire surface. Set the cake aside and allow the icing to crust over for at least 15 minutes before decorating. At this point you may also lay Wilton Parchment Paper on the iced cake top and gently smooth with the palm of hand.



### Using the Wilton Icer Tip

Trim a 16 inch Featherweight bag to fit tip 789. Fill bag half full with icing. Hold bag at 45° angle and lightly press tip against cake.

Squeeze a ribbon of icing in a continuous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top.



To ice the sides, squeeze icing as you turn the cake slowly. Repeat the process until the entire cake side is covered. Smooth the sides and top with a spatula, same as above.

## Painting on Buttercream and Royal Icings

It's easy to add beautiful designs and color effects to buttercream cakes and royal icing flowers. Use a fine artist's brush to apply color.



1. Mix each icing color with a little clear vanilla extract for the perfect painting consistency. Test the color's intensity before painting by brushing it on a swatch of icing.



2. Transfer design pattern to your cake, then outline design with your brush. Or, pipe a freehand design if you wish.



3. Paint highlights, veins and edging on dried royal icing flowers. Let dry completely.

## Decorating Cupcakes

Other quick ways with cupcakes—use a spatula to swirl or dip cupcake top in melted fudge icing and twist; add sprinkles for extra fun! For a fancier look, try covering cupcakes using ruffle tip 124.



1. Use tip 1M. Hold tip at 90° angle to surface of cupcake. Pipe a spiral of icing, beginning at the outer edge and working inward. Stop pressure, pull tip away.



2. Pipe a second spiral on top.

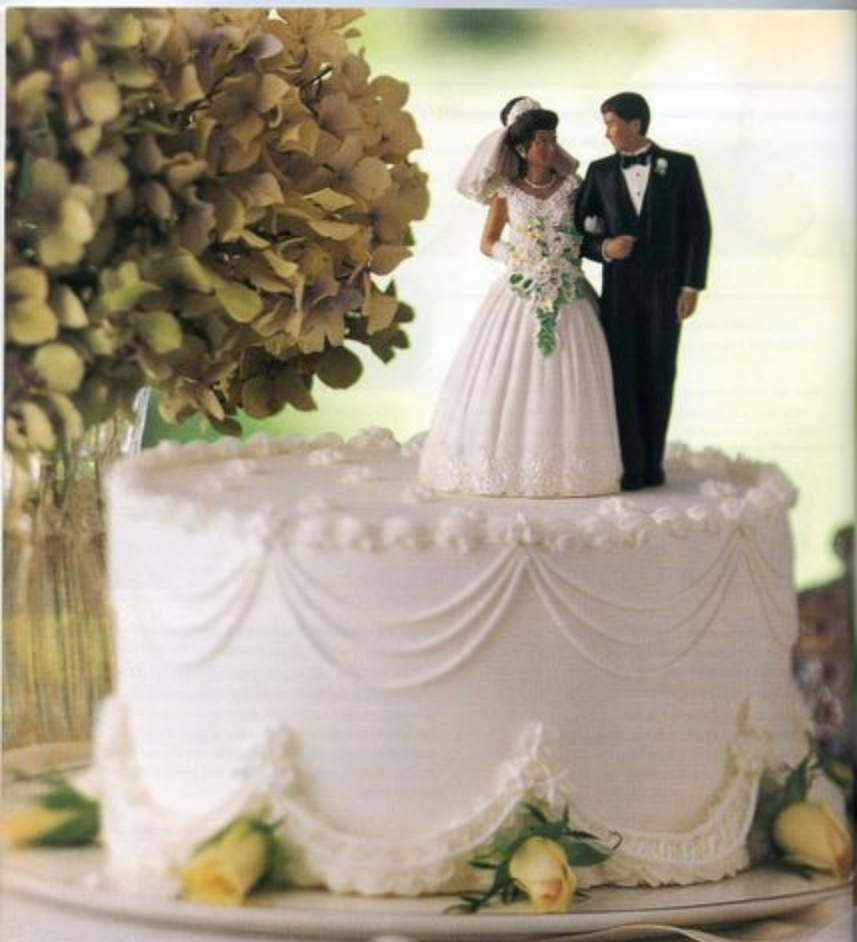


3. End spiral by increasing pressure at center, stop pressure, pull tip away.

### CUPCAKES WITH SPRINKLES

Why serve a plain cupcake when it takes just minutes to pipe a fancy iced top and add colorful sprinkles? Instructions above.





**SWEPT UP IN ROMANCE**  
*Instructions on page 96.*



## Techniques & Borders

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Your icing turned out great—now you're ready to learn to pipe beautiful shapes on your cake. Stars, shells, dots, lines and other techniques are the foundation of your decorating knowledge. We'll tell you step-by-step how to pipe each one, including the angle, pressure and movement to use for a uniform look. With practice, you can build on these basics to create many other impressive designs and borders.

# Three Essentials of Cake Decorating

Every decoration you make is the result of three things working together: the consistency of your icing; the position of the bag, that is, the way you are holding it and the amount and type of pressure you apply to the bag. You'll

know when you have everything right because you'll get perfect results time after time. This will take practice. The more you concentrate on perfecting these three essentials, the sooner you will achieve perfect results.

## 1. Icing Consistency

If the consistency of your icing is not right, your decorations will not be right either. Just a few drops of liquid can make a great deal of difference in your decorating results. Many factors can affect your icing consistency, such as humidity, temperature, ingredients and equipment. You may need to try using different icing consistencies when decorating to determine what works for you. As a general guideline,

if you are having trouble creating the decorations you want and you feel your icing is too thin, add a little more confectioners' sugar; if you feel your icing is too thick, add a little more liquid. In royal icing recipes, if adding more than  $\frac{1}{2}$  cup confectioners' sugar to thicken icing, also add 1-2 additional teaspoons of Meringue Powder.



**Stiff icing** is used for decorations such as flowers with upright petals, like roses, carnations and sweet peas. Stiff icing also creates your figure piping and stringwork. If icing is not stiff enough, flower

petals will droop. If icing cracks when piped out, icing is probably too stiff. Add light corn syrup to icing used for stringwork to give strings greater elasticity so they will not break.



**Medium icing** is used for decorations such as stars, borders and flowers with flat petals. If the icing is too stiff or too thin, you will not get the uniformity that characterizes these decorations. Medium

to thin icing is used for icing your cake. Add water or milk to your icing recipe to achieve the correct consistency.



**Thin icing** is used for decorations such as printing and writing, vines and leaves. Leaves will be pointier, vines will not break and

writing will flow easily if you add 1-2 teaspoons light corn syrup to each cup of icing.

## 2. Correct Bag Position

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

### ANGLE

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions, 90° (straight up) and 45° (halfway between vertical and horizontal).

The angle in relation to the work surface is only half the story on bag position. The other half is the direction in which the back of the bag is pointed.

### DIRECTION

Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag at a 45° angle to the surface, you can sweep out a circle with the back end of the bag by rolling your wrist and holding the end of the tip in the same spot. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

The technique instructions in this book will list the correct direction for holding the bag. When the bag direction differs for left-handed decorators, that direction will be listed in parentheses. For example, when a bag is to be held at 3:00 for a right-handed decorator, it could be held at 9:00 for a left-handed decorator.

One more thing: since most decorating tip openings are the same shape all the way around, there's no right side and wrong side up when you're squeezing icing out of them. However, some tips, such as petal, basketweave, ruffle and leaf have irregularly shaped openings, and for those you must watch your tip position as well as your bag position. If the tip opening must be in a special position, the instruction will tell you.



90° angle, or straight up, perpendicular to the surface. Used when making stars, flat flowers or rosettes.



45° angle, or half way between vertical and horizontal. Used for writing and borders.



Back of Bag at 3:00



Back of Bag at 6:00



Bag Direction with clock position

## 3. Pressure Control

In addition to having the proper icing consistency and the correct bag position, you'll need to master three types of pressure control: heavy, medium and light. The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the readiness of that pressure. In other words, how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will achieve this control.



Heavy Pressure Control

Medium Pressure Control

Light Pressure Control

## Star

Practice with Tip: #16

Icing Consistency:  
Medium

Bag Position: 90°

Hold Tip: Between 1/4  
and 1/2 Inch Above  
Surface



1. Hold the decorating bag straight up, with the tip between 1/4 and 1/2 inch above the surface, while using your other hand to hold the tip steady.



2. Squeeze the bag to form a star. Increasing or decreasing the amount of pressure changes the size of the star.



3. Stop squeezing the bag completely before you lift the tip from the star.
3. Lift the tip up and pull away from your piped star.

Pull-out stars add even more dimension to your cake. To make them, hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When your mound is high enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.

## Dot

Practice with Tip: #3

Icing Consistency:  
Medium

Bag Position: 90°

Hold Tip: Slightly  
Above Surface



1. Hold the bag straight up with the tip slightly above the surface. Squeeze the bag and keep point of the tip in icing until the dot is the size you want.



2. Stop squeezing the bag completely before you lift the tip from the dot.



3. Lift the tip up and pull away from your piped dot.

Popular for its simple design and many uses! Pipe dots for flower centers, faces, figure piping and border effects. When making large dots, lift the tip as you squeeze to allow icing to fall out completely.

## Ball

Practice with Tip: #9

Icing Consistency:  
Medium

Bag Position: 90°

Hold Tip: Slightly  
Above Surface



1. Squeeze the bag, applying a steady even pressure. As the icing begins to build up, raise the tip with it, but keep the tip end buried in the icing.



2. Stop squeezing as you bring the end of the tip to the surface.



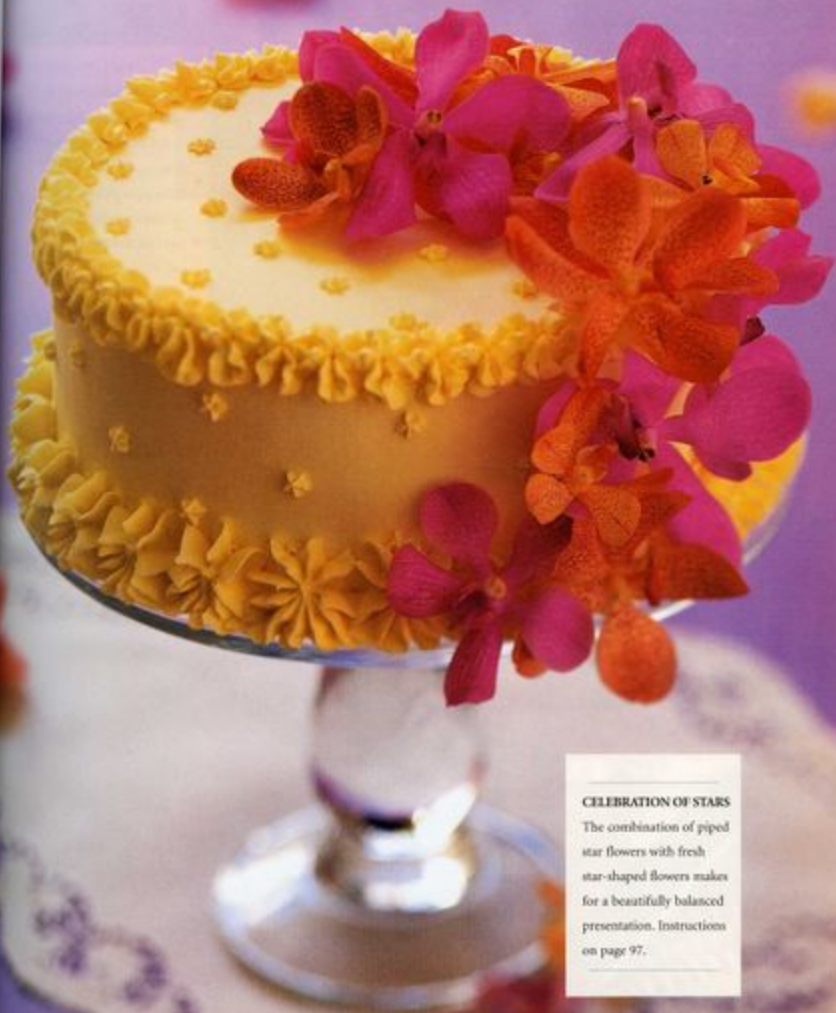
3. Lift the tip up and pull away from your piped ball. Use the edge of the tip to shave any point so that your ball is nicely rounded.

An important technique to master, the ball shape makes bold borders, and is a step-up technique to figure piping. Vary the basic look by adding stars, dots or spirals on the ball shapes.

add even  
one to your  
them, hold  
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#### CELEBRATION OF STARS

The combination of piped star flowers with fresh star-shaped flowers makes for a beautifully balanced presentation. Instructions on page 97.

#### CASCADING CLUSTERS

Drop flowers are simple to do but they can be arranged in so many pretty ways. Gathered in clusters, they add impact to this fluffy iced cake. Instructions on page 97.

Prac  
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Practice with Tip: #1L  
 Icing Consistency: Thin  
 Bag Position: 90°  
 Hold Tip: Slightly  
 Above Surface



1. Pipe three small dots in an even horizontal line.



2. Pipe two dots below top row, between spaces.



3. Pipe one dot below second row to form a triangle shape.

Fine, delicate designs piped onto a cake are commonly referred to as "embroidery". Although some embroidered designs can be rather complex, the simple elegance of picot is easily achieved in freehand with a series of small, easy-to-pipe dots.

## Star Drop Flower

Practice with Tips: #2D, 3  
 Use Large Coupler  
 Icing Consistency: Medium for Flower, Thin for Center  
 Bag Position: 90°  
 Hold Tip: Slightly Above Surface



1. Hold the bag straight up, with the end of drop flower tip 2D just touching the surface.



2. Squeeze, letting the icing build up to make the flower. Stop squeezing, then lift the tip away.



3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

Pipe them in buttercream when you want to add pretty flowers instantly, right on your cake. Use royal icing if you want to make them in advance. Star drop flowers are the easiest flowers to make because the tip does all the work.

## Swirl Drop Flower

Practice with Tips: #2D, 3  
 Use Large Coupler  
 Icing Consistency: Use Royal Icing, Medium for Flower, Thin for Center

Bag Position: 90°  
 Hold Tip: Slightly Above Surface



1. Turn your wrist in toward you before piping. Hold bag straight up, just touching the surface. You will turn wrist a full twist. Starting with the flat of your



- knuckles at 9:00 (3:00), as you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.
2. Stop squeezing and lift the tip away.



3. Make a tip 3 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

For a fancier drop flower, just twist your wrist! The swirled look adds a nice motion effect to the cake. You must squeeze and turn at the same time—keep practicing this movement.

## Shell

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface

The most popular icing technique of all, the shell is the basis for many borders. Lift the tip only slightly when piping shells to avoid a bumpy look.



1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface.



2. Squeeze hard, letting the icing fan out generously as it lifts the tip—do not lift the bag. Gradually relax your pressure as you lower the tip until it touches the surface.



3. Stop pressure and pull the tip away, without lifting it off the surface, to draw the shell to a point.



4. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

## Bead

Practice with Tip: #5

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Slightly Above Surface



1. Squeeze and lift the tip slightly so that icing fans out.



2. Relax pressure as you draw the tip down and bring the bead to a point.



3. To make a bead border, start the end of your next bead so that the fanned end covers the tail of the preceding bead to form an even chain.

If you can pipe a shell, you can pipe a bead—the movements are similar. To pipe a bead heart, simply pipe one bead, then a second, joining the tails. Smooth together using a decorator's brush.

## Crown Border

Practice Tip: #32 for Shell, #4 for Dot

Icing Consistency: Medium

Bag Position: Slightly less than 90° at 6:00

Hold Tip: Slightly Above Surface



1. Start each shell just at the top edge of the cake; apply pressure to let the shell build up and curve over the edge of the tier.



2. Relax pressure and move down to draw the shell to a point. Continue piping a row of side-by-side shells over the top edge of your cake.



3. Pipe a tip 4 dot at the end of each shell. Optional: Use tip 3 to pipe double drop strings on shell ends, then pipe tip 4 dots at shell points.

Majestic upright shells actually "crown" the top edges and sides of your cake. You can embellish the shell points with dots, stars or strings.

### FLEUR DE LIS FANTASY

Here is a quick-to-decorate cake done only in shells and the reverse shells of the fleur de lis. Fast but very impressive! Instructions on page 97.



## Reverse Shell

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface



1. As you begin to form a shell, squeeze hard, letting the icing fan out.



2. Form a curve, moving the tip from 9:00 (3:00) to 12:00 to 6:00. Relax pressure and lower the tip, pulling straight toward you at 6:00 to form a tail.



3. Repeat with another shell, curving from 3:00 (9:00) to 12:00 to 6:00.  
4. To make a reverse shell border, pipe a chain of swirling reverse shells, with the fan end of each new shell covering



the tail of the previous shell. If you are making the border on a round cake, turn the cake as you go so that the back of the bag is at 6:00 and you are working toward yourself.

Opposite-facing shells look spectacular as top and bottom borders and as framed areas on your cake—they add a wonderful motion effect. The look is even fancier finished with a dot or a star at the center of each shell curve.

## Fleur de Lis

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Slightly Above Surface



1. Pipe a basic shell, elongate the tail.



2. Keeping the bag at a 45° angle, pipe a reverse shell to the left of the center shell and join the tails.



3. Repeat procedure to the right side of the center shell.

Formerly a symbol of the royal coat of arms of France, this impressive decoration is now generally synonymous with anything French.

The swirled shells represent a lily.

## Rope

Practice with Tip: #21

Icing Consistency: Medium

Bag Position: 45° at 4:30 (7:30)

Hold Tip: Lightly Touching Surface



1. Using a steady, even pressure, move the tip in a gentle sideways "S" curve. Stop pressure and pull tip away.



2. Insert tip under the bottom curve of the "S" shape.  
3. Squeeze the bag with steady pressure as you pull down, then lift the tip. Move up and over the tail of the



"S" as you continue to squeeze and form a hook.  
4. Keep spacing as even as possible and "S" curves uniform in thickness, length and overall size. Be sure to



tuck the tip into the bottom curve of the previous "S" before you begin squeezing, to insure the clean, continuous look of a rope.

A wonderful technique for finishing your piped baskets with pretty edging and handles. Excellent too for western or nautical theme cakes. You can make a great-looking rope with star or round tips (or basketweave tips, ridged or smooth side up).

## Rosette

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 90°

Hold Tip: Slightly Above Surface



1. Keeping the tip slightly above surface, squeeze out icing to form a star



and, without releasing pressure, move the tip in a tight complete rotation, starting at



9:00 (3:00), moving to 12:00...  
2. then to 3:00 (9:00) and 6:00...



3. ...and ending back at 9:00 (3:00).  
4. Stop pressure and lift tip away.

You can use rosettes in place of piped roses on the side of your cake—for the effect of a rose without the work. Rosettes are ideal candleholders, too; just pipe and position your candle in the center. They also look great finished with a center star or dot.

## E-Motion

Practice with Tip: #16

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Slightly Above Surface



1. Starting with bag at a 45° angle, and at bottom edge, squeeze out icing with even pressure, moving tip up to the right\*...



2. ...and around as if writing the letter "e".  
3. Repeat to complete the border, using a steady, even pressure.



To end, stop pressure, pull tip away. You can vary the look of the "e" motion border by making tight e's or stretched e's.

These continuous e-shaped loops work best on a bottom border, or as a western larat. If you have to stop on your border to change positions, push in your tip at the end of the "e" and continue piping to keep a smooth look.

\*Lefties will pipe e's and c's by starting at the bottom edge, squeezing and moving up to left and around.

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#### YEARS TO CHERISH

The exquisite heart cake is embellished with a flourish of rosettes and drop flowers. A subtle e-motion heart frames the message beautifully. Instructions on page 97.

*Happy  
Anniversary*



#### SCROLL ENCHANTMENT

Perfectly spaced horizontal "c" scrolls draw the eye to the pretty petunias surrounding and crowning this cake. A wonderful springtime look. Instructions on page 98.



Practice  
Icing Con-  
Medium  
Bag Posi-  
at 3:00 (C)  
Hold Tip  
Above S

Practice  
Icing Con-  
Medium  
Bag Posi-  
Hold Tip  
Above S

Practice  
Icing Con-  
Medium  
Bag Posi-  
3:00  
Hold Tip  
Above S

Practice with Tip: #16

Icing Consistency:  
MediumBag Position: 45°  
at 3:00 (9:00)Hold Tip: Slightly  
Above Surface

1. Squeezing out icing with even pressure, curve tip down and around to the right\* as if writing a "c".



2. Repeat to complete the border, using a steady, even pressure.



3. To end, stop pressure, pull tip away.

Make waves using this fan technique. Stripe your decorating bag with piping gel for extra shimmer.

\*Lefties will pipe e's and c's by starting at the bottom edge, squeezing and moving up to left and around.

## Horizontal "C"

Practice with Tip: #16

Icing Consistency:  
Medium

Bag Position: 90°

Hold Tip: Slightly  
Above Surface

1. Make a horizontal C-motion shell, relaxing pressure to taper the tail.



2. Make a reverse C-motion shell, but before piping the tail...



3. Relax pressure and taper tail to overlap the first C-motion shell tail.

Use a star or round tip to pipe this design on cake sides and tops. Blend the tails together and enhance with drop flowers for a professional look.

## Pattern Press

Practice with Tip: #16

Icing Consistency:  
MediumBag Position: 45° at  
3:00Hold Tip: Slightly  
Above Surface

1. Lightly press pattern onto your iced cake to imprint the design.
2. Outline the imprinted design with icing, using the tip of your choice. Change the tip to change the look of each pattern.

The trick to uniform designs and steady writing and printing is using a pattern press! Simply imprint the press in all types of icing, including fondant! Use the vine pattern press on cake sides for a beautiful botanical effect.

## Zigzag

Practice with Tip: #16

Icing Consistency:  
Medium

Bag Position: 45° at  
3:00 (9:00)

Hold Tip: Lightly  
Touching Surface



1. Steadily squeeze and move your hand in a tight up and down motion.
2. Continue piping up and down with steady pressure. To end, stop



pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more



3. Repeat as you move in a straight line with consistent up/down motion.

Popular way to fill in outlined areas, perfect for ribbed sweater and cuff effects. You can also use tight zigzag to cover the entire side of your cake—they look great!

## Zigzag Puff

Practice with Tip: #17

Icing Consistency:  
Medium

Bag Position: 45° at  
3:00 (9:00)

Hold Tip: Lightly  
Touching Surface



1. Begin to pipe with a light pressure, then use heavier pressure toward the center of the puff, then return



2. To end each puff, stop pressure and pull tip away.



3. Repeat as you move in a straight line to form a row of puffs.

This is the fluffy look you want for making clouds and smoke. You'll also use zigzag puffs to add dimension as a side border.

## Zigzag Garland

Practice with Tip: #16

Icing Consistency:  
Medium

Bag Position: 45° at  
3:00 (9:00)

Hold Tip: Lightly  
Touching Surface



1. Mark cake for desired width and depth of garlands. Hold the bag as for basic zigzag technique. Touch the tip to first mark and squeeze with light, then heavy pressure in a tight up



2. When you reach the center, reverse the process, piping heavy, then light toward the end.



3. To end, stop pressure and pull tip away. Practice for rhythmic pressure control—light/heavy/light—so garlands are uniform.

A beautiful beginning for a wedding cake border, ready to accompany with stripes and flowers. Use a garland marker before piping to ensure evenly draping garlands.

Practice with Tip: #104

Icing Consistency: Medium

Bag Position: 45° at 3:00 (9:00)

Hold Tip: Wide End Lightly  
Touching Surface With Narrow End  
Facing Down And Away From  
Surface

1. Keep the wide end of your tip always touching the cake, the narrow end down. Move wrist up to pull up icing.



2. Move wrist down to complete one curl of the ruffle.



3. Repeat up and down motion.



4. Raise and lower the narrow end as you move around the cake. Repeat this motion for the entire ruffle.

Everyone loves a ruffle's graceful motion—ruffles always add interest to your cake. Use them as a top border, to frame a plaque or to trim doll dresses and baby bonnets.

## Ruffle Garland

Practice with Tip: #104

Icing Consistency: Medium

Bag Position: 45° at 4:30 (7:30)

Hold Tip: Wide End of  
Tip Touching Surface,  
Narrow End Facing  
Down And Away From  
Surface.

1. Mark the cake for the desired width and depth of garlands. Hold bag with tip positioned as for ruffles, but angle the narrow end about 1/4 inch away from



surface. As you squeeze, move your hand up and down slightly to ruffle the icing.

2. Continue moving hand up and down as you position the bag to form



the curve of the garland.

3. For a stand-up ruffle, just turn the tip so the narrow end is angled up and away from the surface and wide end is on surface.

When ruffles drape over the sides of a wedding cake, the effect is of lighter-than-air elegance. Use also for bottom borders and doll dresses.

## THE BRIDE'S ENTRANCE

Her dress is a lovely swirl of ruffles, detailed with delicate roses and dot lace. What an entrance! Instructions on page 98.



## Swag

Practice with Tip: #104

Icing Consistency: Medium

Bag Position: 45° at 4:30 (7:30)

Hold Tip: Wide End Lightly Touching Surface, Narrow End Facing Down And Away From Surface



1. Use the same procedure as for the ruffle (p. 35), but keep bag straight without moving it up and down.



2. Keep pressure even as you form the curve.



3. Move up to end the swag. Repeat to create your continuous swag border.

A charming addition to cake sides, the swag can also be used in non-traditional designs. Try framing the cake's top edge with a swag. Overpipe for an interesting effect. Pipe a swag as a banner across the cake, adding a tip #1 message.

## Bow

Practice with Tip: #104

Icing Consistency: Medium

Bag Position: 45° at 6:00

Hold Tip: Wide End Touching Surface, Narrow End Straight Up



1. With narrow end of tip pointing straight up, squeeze, moving the tip up and around to the left and back to the starting point.



2. Continue around, making a second loop on the right.



3. The two loops will form a figure 8.



4. While holding bag in the same position, return to the center and squeeze out two streamers.

From tiny shoestrings on figure piped booties to an enormous ribbon covering an entire cake top, the bow has many uses. Create a different look each time you use a different tip: round, star or petal.

## Flute

Practice with Tip: #21 for Shell, #104 for Flute

Icing Consistency: Medium

Bag Position: 30° at 6:00

Hold Tip: Touching Between Shells



1. Enhance your shell borders with this pretty effect. Hold the bag so that the wide end of the tip is between two shells.



2. Squeeze and move tip up slightly as icing fills in between shells.



3. Stop pressure, lower tip, and pull away.

Decorators love this elegant embellishment to a row of shells, because it's so simple to do! Adding a bit more spacing between the shells will prevent the flutes from crushing the shells' delicate ridges.

#### GARDEN GARLANDS

Majestic triple swag garlands set the stage for your brightly colored fresh flowers. Instructions on page 98.



## Drop String

Practice with Tip: #3

Icing Consistency: Stiff  
Icing, Thinned With  
Corn Syrup

Bag Position: Shoulder  
Level at 4:30 (7:30)

Hold Tip: Lightly  
Touching Surface To  
Attach



1. With a toothpick, mark horizontal divisions on cake in the width you desire. Touch tip to first mark and squeeze, pausing momentarily so that icing sticks to surface.
2. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. Icing will drop by itself—do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from point to point on your cake.
3. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length and width.

The trick to these flowing strings is to pull the bag toward you as the string drapes down. If you "draw" the string with the tip, you won't achieve a pretty curve and your strings will tend to break. Pipe at eye level to your cake so that strings line up evenly. The Wilton Cake Divider Set is a great help in accurately dividing and marking your cake for even drop strings.

## Double Drop String

Practice with Tip: #3

Icing Consistency: Stiff  
Icing Slightly Thinned  
With Corn Syrup

Bag Position: Shoulder  
Level at 4:30 (7:30)

Hold Tip: Lightly  
Touching Surface To  
Attach



1. Mark cake for your longest row of drop strings; then pipe that row.
2. Return to the first drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the first row. Join end of this string to the end of the corresponding string in the first row.

For all multiple drop strings, it's fun to use multiple colors, too. Put favorite holiday colors together to really dress up your cake for the occasion.



### SWEPT UP IN ROMANCE

Often the simplest wedding designs work best. Gentle drop strings and zigzag garlands carry the day. Instructions on page 96.

## Triple Drop String

Practice with Tip: #3  
icing Consistency: Stiff  
icing, Slightly Thinned  
With Corn Syrup  
Bag Position: Shoulder  
Level at 4:30 (7:30)  
Hold Tip: Lightly  
Touching Surface To  
Attach



1. Mark cake for your longest row of drop strings, then pipe that row.
2. Pipe a shorter middle row, joining the ends of each string to the ends of the corresponding first row strings.
3. Pipe the third row: Return to the drop string point, squeeze the bag, and drop a string with a slightly shorter arc than in the second row. Join the end of this string to the ends of the corresponding first and second row strings.

Your practice board can really help you to make perfect drop strings. Just set it upright, at eye level, and practice keeping your strings evenly spaced and aligned. Pretty soon, you'll be piping multiple strings with ease.

## Overlapping Triple Drop String

Practice with Tip: #3  
icing Consistency: Stiff  
icing, Slightly Thinned  
With Corn Syrup  
Bag Position: Shoulder  
Level at 4:30 (7:30)  
Hold Tip: Lightly  
Touching Surface To  
Attach



1. Pipe one group of triple drop strings, longest string first, middle string second and shortest string last.
2. Pipe a second trio of triple drop strings, starting midway between the first set.
3. Repeat groups of drop strings to form a beautiful overlapping border.

These interlocking groups of strings look intricate, but once you know the tricks of piping drop strings, they are no problem. Try piping each set of 3 in a different color.

## Garland & String

Practice with Tips:  
#16, 3  
icing Consistency:  
Medium  
Bag Position: 45° at  
4:30 (7:30)  
Hold Tip: Lightly  
Touching Surface



1. Mark cake for garland. Use tip 16. Hold bag as for basic zigzag procedure (p. 34). Use light-to-heavy-to-light pressure to form curves of garland between marks. To end, stop pressure, pull tip away.
2. Use tip 3. Touch tip to first garland point and pipe a single drop string, positioning on center of garland. Attach to next garland point.
3. Drop single strings as in step 2, positioning above and below garland. Continue to cover entire garland.

To enhance your zigzag garlands, overpipe with one to three drop strings. You can also highlight the garland points with dots, stars or drop flowers.

## Printing

Practice with Tip: #3  
with message press  
Icing Consistency: Thin  
Bag Position: 45° at  
3:00  
Hold Tip: Slightly  
Touching Surface



You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust

slightly, then imprint the message. With a steady, even pressure, squeeze out a straight line, lifting the tip off the surface to let icing string drop. To prevent tails from

forming, be careful to stop squeezing before you touch tip to surface and pull away. Be sure the end of the tip is clean before you go on to another line.

## Fancy Printing

Practice with Tip: #2  
with message press



Practice with Tip: #14  
bouncing letters



Practice with Tip: #45  
flat lettering



Practice with Tip: #3  
balls



Practice with Tip: #5  
 Icing Consistency: Thin  
 Bag Position: 45°  
 angle at 3:00  
 Hold Tip: Slightly  
 Touching Surface



You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message. Steadily squeeze, gliding

along the surface in a smooth, continuous motion. Remember to keep your wrist straight, moving your entire forearm in a single unit. Use your arm, not your fingers, to form each line, letter or word. After you begin to master

the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.

## Fancy Writing

Practice with Tip:  
 #101s calligraphy



Practice with Tip: #3



Practice with Tip: #2  
 with message press



Practice with Tip: #1  
 with message press



# Figure Piping

Whether you are piping clowns, wild animals or members of the family, figure piping is one way you can really add some personality to your cake. Your figures can be as lifelike or cartoonish as you want them to be. Begin with a base, then add familiar shapes such as dots, balls and strings that give the figure personality. Once you have mastered pressure control, figure piping will be easy.

Stiff consistency icing is the key element to successful figure piping. For softer figures that are more fun to eat,

use buttercream icing. With buttercream, you can pipe figures directly on your cake, shortly ahead of the party. Royal icing shapes dry very hard, so they can be difficult to eat, but you can make them well in advance of the party. Pipe them ahead of time on waxed paper, let dry, then position figures on cake. Remember to store pre-made royal icing decorations in a cool, dry and dark place. Exposure to bright sunlight or constant fluorescent lighting can cause colors to fade.

## Upright



Hold tip at 90° angle with the end of the tip slightly above surface. Start squeezing, applying a steady, even pressure. As the icing begins to build up, raise the tip with it, but keep its end buried in the icing. To complete your shape, stop squeezing as you bring the end of the tip to the surface.

## Horizontal



Hold tip at 45° angle and lightly touch tip to surface. Apply pressure as you move the tip to let the shape build. It's essential that the tip remains buried in the icing as it is squeezed out. Stop squeezing as you bring the end of the tip to the surface.

## Additional Piping



Once you've piped the basic body or bottom portion of your figure, you can add other elements directly onto that basic shape. Tuck the tip into the basic figure, apply pressure and move tip to create the shape you need. Stop squeezing and pull tip away. In this way, you can add heads, arms, legs, fruit stems, etc.

## Animals Sitting



**Basic Upright Torso**  
Use a large round tip for torso—12, 1A, or 2A. Use heavy pressure, gradually relaxing as you move up. Stop pressure completely and pull away.



**Adding Limbs**  
Use tip 10 to pull out arms and 12 for legs. Add head and features for the animal you are piping.



**Teddy Bear**  
Use Brown and Black Icing Colors. Pipe tip 1A body and 2A head, tip 5 muzzle, tip 12 legs, tip 10 arms, tip 2 dot and string facial features, tip 2 ears.

Chick  
Use Lemon  
bined, C  
Pipe tip  
and the  
feet, tip

Body  
Use a lar  
body—1  
pressure  
you mov  
complete

Cat  
Use Lemon  
Icing Color  
Pipe tip 1  
tip 8 legs  
cheeks, tip  
facial feat



Chick

Use Lemon Yellow and Golden Yellow combined, Orange and Black Icing Colors.

Pipe tip 2A body and head, tip 2 dot eyes and cheeks, tip 2 pull-out dot beak and feet, tip 349 top feathers, tip 67 wings.



Elephant

Use Pink and Black Icing Colors.

Pipe tip 1A body, tip 2A head, tip 12 legs and trunk, tip 104 ears, tip 1 dot eyes, pull-out dot tusks and string features.



Penguin

Use Black and Orange Icing Colors.

Pipe tip 12 body and head, tip 3 stomach, facemask and feet, tip 1 dot eyes and pull-out dot beak, tip 6 arms.

## Animals Lying



Body

Use a large round tip for body—12, 1A, or 2A. Use heavy pressure, gradually relaxing as you move up. Stop pressure completely and pull away.



Head

Use a large round tip for head, same size as for body or smaller. Place tip at top of body and pipe a smaller, round ball.



Pig

Use Pink and Black Icing Colors.

Pipe tip 2A body, tip 12 head, tip 6 snout, tip 8 legs, tip 2 dot eyes and curly string tail, tip 81 ears.



Lamb

Use Black and Pink Icing Colors.

Pipe tip 2A body, tip 12 head, tip 13 zigzag fur, tip 5 legs and muzzle, tip 81 ears, tip 3 hooves, tip 1 dot facial features.



Cat

Use Lemon Yellow and Black Icing Colors.

Pipe tip 1A body, tip 12 head, tip 8 legs, tip 3 ears and cheeks, tip 1 dot and string facial features.



Dog

Use Brown and Black Icing Colors.

Pipe tip 2A body, tip 12 head, tip 5 muzzle, tip 6 legs, tip 4 ears with tip 1 fur, tip 1 pull-out dot fur, tip 4 tail, tip 1 dot and string facial features.



Seal

Use Black Icing Color.

Pipe tip 2A elongated body, tip 12 head, tip 8 flippers and tail, tip 1 dot and string facial features.



Turtle

Use Moss Green, Brown and Black Icing Colors.

Pipe tip 1A body, tip 10 elongated ball head, tip 10 ball legs, tip 5 dot spots (flatten), tip 2 pull-out dot tail, tip 1 dot eyes and string mouth.

#### DINNERTIME AT THE ZOO

Easy figure piped animals make cupcakes something special!  
Instructions on page 98.

IT'S  
FEEDING  
TIME!

Ballo

Use Royal  
(see page  
back tip  
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away. Ad

#### Apple & Cherry

#### Pear



Use Christmas Red, Brown and Leaf Green Icing Colors.

Apple: Pipe tip 6 ball, tip 2 string stem, tip 349 leaf.

Cherry: Pipe tip 3 dot, tip 2 string stem, tip 349 leaf.

Use Leaf Green and Brown Icing Colors.

Pear: Pipe tip 6 ball, decrease pressure and elongate shape. Add tip 2 pull-out dot stem.

#### Banana

#### Grapes

#### Other Fruit



Use Golden Yellow and Brown Icing Colors.  
Pipe tip 5 string using heavy pressure, stop pressure and remove tip. Add tip 2 dots at each end for stems.

Use Violet, Brown and Leaf Green Icing Colors.  
Pipe tip 3 dots, add tip 3 string stem and tip 349 leaf.

Use the following techniques to create your favorite fruit. Want pumpkins?—Use Orange Icing Color, pipe tip 7 pumpkin shape and add tip 4 Brown stem. Pineapples?—Combine Golden Yellow with a small amount of Brown and pipe tip 7 pineapple shape, cover with tip 16 stars; add tip 352 pull-out leaf Kelly Green stalks. Peaches?—Combine Creamy Peach with Orange and pipe tip 6 peach shape, add tip 2 Brown pull-out dot stem and tip 66 Leaf Green leaf.

IT'S  
EDING  
ME!

## Balloon



Use Royal Blue Icing Color. Pipe tip 12 bead (see page 28). Apply heavy pressure, pull back tip slightly and decrease pressure, bringing end to a point. Stop pressure and pull tip away. Add tip 2 neck and string.

## Faces



Use Copper (1L Skintone) and Brown Icing Colors. Faces begin with tip 12 ball shapes; we've added features in the following colors: Lemon Yellow, Black, Christmas Red, Royal Blue, Copper. Choose your colors to match people you know!  
Male—tip 3 dot eyes, nose and ears, tip 1 string mouth, tip 1 curly string hair.  
Female—tip 2 dot eyes and nose, tip 1 string mouth, tip 1 curly string hair.  
Baby with bonnet—tip 101s ruffle bonnet, tip 2 dot eyes, ears and nose, tip 1 string mouth, tip 1 dot pacifier.

## Heart



Use Pink Icing Color. Pipe tip 12 bead (see page 28). Apply heavy pressure, move tip slightly and decrease pressure, bringing end to a point. Repeat to pipe a second shape, gradually decreasing pressure and joining tail of first, forming a "V" shape.

### FANCY FRUITCAKE

A great party pick—you can pipe the royal icing fruit in advance, then add stems and leaves before serving. Instructions on page 98.



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ot stem.

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pumpkin

ellow  
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tip 16  
lly Green  
y Peach  
shape,  
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## Basketweave

Practice with Tip: #47

Icing Consistency:  
Medium

Bag Position: 45° at  
6:00 for Vertical  
Stripes; at 3:00 (9:00)  
for Horizontal Bars

Hold Tip: Lightly  
Touching Surface,  
Serrated Side Up



1. Squeeze out a vertical stripe of icing from top to bottom.
2. Squeeze out short horizontal stripes of icing across the vertical stripe starting at the top. Spacing between stripes



should be the same as the width of the tip opening. Squeeze next vertical stripe over ends of horizontal stripes. Start next set of horizontal stripes by burying the tip under the first vertical stripe.



3. Repeat vertical lines then horizontal lines until you achieve basketweave effect. Each new set should fit between the previous set.

This wonderful technique turns any size cake or cupcakes into beautiful baskets. Try using different tips to vary the woven effects. Imagine a floral Easter, Mother's Day, bridal or summertime theme cake covered in basketweave—spectacular!

## Basketweave Variations



Practice with Tips: Combine #47 and Tip 16



Practice with Tip: #44



Practice with Tip: #17 Star Tip



Practice with Tips: Combine #7 and #47

al technique  
cake or cup-  
autiful baskets.  
erent tips to  
n effects.  
al Easter,  
bridal or  
theme cake  
skirtweave—

#### SPRING FLOWER BASKET

Royal icing daisies and drop flowers in two sizes create a lavish top border on this unforgettable heart cake. The intricate basketweave effect and rope bottom border add outstanding texture. Instructions on page 96.



#### BABY BEAR

Character cakes covered with stars are probably the most requested designs. Here's a great example, highlighted by a ruffle bib and puff bottom border. Instructions on page 99.



Pract  
Icing  
Bag  
3:00  
Hold  
Above

Pract  
Icing  
Medi  
Bag &  
Strai  
Hold  
Above

Pract  
#201  
Use  
Icing  
Medi  
Bag  
Strai  
Hold  
Above

Practice with Tip: #3  
 Icing Consistency: Thin  
 Bag Position: 45° at  
 3:00 (9:00)  
 Hold Tip: Slightly  
 Above Surface



1. Touch tip to surface. Raise the tip slightly and continue to squeeze.



2. The icing will flow out of the tip while you direct it along the surface.



3. To end, stop squeezing, touch tip to surface and pull away.

One of the essential techniques for a character cake. Characters or designs are often outlined first, then piped in with stars or zigzags. Outline facial features, too. Color flow plaques are also outlined before icing is flowed into the shape.

## Star Fill In

Practice with Tip: #16  
 Icing Consistency: Medium  
 Bag Position: 90°, Straight Up  
 Hold Tip: 1/4 Inch Above Surface



1. Pipe a row of stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the area without any gaps.



2. Pipe a row of stars beneath the first, again adjusting tip position to close any gaps.



3. Continue to fill in entire area.

Because these close-together stars require so much piping from the same bag, it's a good idea to keep replenishing the icing. Change your icing when soft or stars will be poorly defined.

## Triple Star

Practice with Tip: #2010  
 Use Large Coupler  
 Icing Consistency: Medium  
 Bag Position: 90°, Straight Up  
 Hold Tip: 1/4 Inch Above Surface



1. Pipe one group of triple stars.



2. As you pipe more stars, turn tip slightly so that stars interlock and area is covered without any gaps.



3. Continue piping stars and turning tip to fill in entire area. If you need to fill in missed areas, use tip 18.

Tip 2010 pipes three perfect tip 18-sized stars at a time, making it fast and easy to fill in your cake. The proper wrist motion is essential to ensure that groups of stars interlock.

## Lattice

Practice with Tip: #2  
Icing Consistency: Stiff  
Icing Thinned with  
Corn Syrup  
Bag Position: 45° at  
4:30 (7:30)  
Hold Tip: Slightly  
Above Surface



1. Outline the shape to be covered using tip 2.
2. Starting in the center of the outlined shape, pipe tip 2 diagonal strings to the right, attached to outline.
3. From the opposite side, pipe diagonal strings in the other direction, covering the area.

Reminiscent of garden themes, lattice can cover garland sections, imprinted areas, even entire sides of cake with spectacular results. Vary your tip selections for different looks—try round, star or basketweave tips.

Practice  
Decorat  
Triangl  
Icing Co  
Medi  
Butterc

## Sotas

Practice with Tip: #1  
Icing Consistency: Thin  
Bag Position: 90°  
Hold Tip: Slightly  
Above Surface



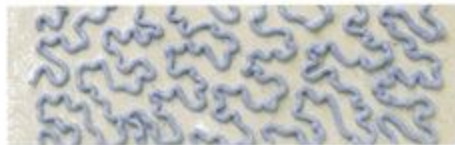
1. Squeeze bag and allow icing to drop randomly in a series of overlapping loops. Cover area edge-to-edge.

An impressive, yet quick and easy technique you can perfect on the first try! The lacy texture of sotas looks magnificent on borders, outlined areas, and as a background for flowers. The keys to simply executing sotas are thinned icing and using a small amount of icing in your bag—this prevents pressure on your hand.

Practice  
Decorat  
Icing Co  
Medi  
Butterc

## Cornelli

Practice with Tip: #1  
or 2  
Icing Consistency: Thin  
Bag Position: 90°  
Hold Tip: Close To  
Cake So That Icing  
Attaches Without  
Scraping Cake With  
Tip And Without  
Flattening Icing Strings



1. Beginning and ending at edges, pipe a continuous string of icing, curve it up, down and around until area is covered. Make certain strings never touch or cross. Don't leave any loose ends! Scoop pressure; pull tip away.

Cornelli Lace is the perfect look for a formal presentation, such as wedding and anniversary cakes. The precise, lacy design of this hands-on technique depends on continuous curving string that do not overlap or touch.

Practice  
Decorat  
Icing Co  
Medi  
Butterc

## Combing

Practice with Wilton  
Decorating Comb or  
Triangle

Icing Consistency:  
Medium-To-Thin  
Buttercream



Use the Wilton  
Decorating Comb or  
Decorating Triangle to  
add different contoured  
effects to your iced cake.



Choose the type of effect  
you want—wide or nar-  
row—then run that edge  
around your cake side to  
form beautiful ridges.



Ridges will be deep or  
shallow depending on  
the side of decorating  
comb or triangle you use.

For an interesting cake decorating effect, try *combing*! It's a fast way to cover larger areas with texture. Cover the cake with a slightly thicker coating of icing so the comb's ridges do not touch the cake. Comb immediately after icing cake, while icing is soft. Using a turntable helps to keep the movement smooth.

## Combed Garland

Practice with Wilton  
Decorating Comb

Icing Consistency:  
Medium-To-Thin  
Buttercream



To create a garland, hold comb so that about 4 teeth from the edge are touching the cake at the



beginning of garland. Run comb in a curve, positioning so that about 6 teeth are touching



cake at the bottom of the garland, then curve back with 4 teeth touching to finish garland.

Garlands sculpted with the decorating comb add texture and drama to any cake design, and are easy to do! It's important to keep the comb level with the cake surface, so that the ridges created are uniform. Try combining this technique with strings, fleur-de-lis or beads.

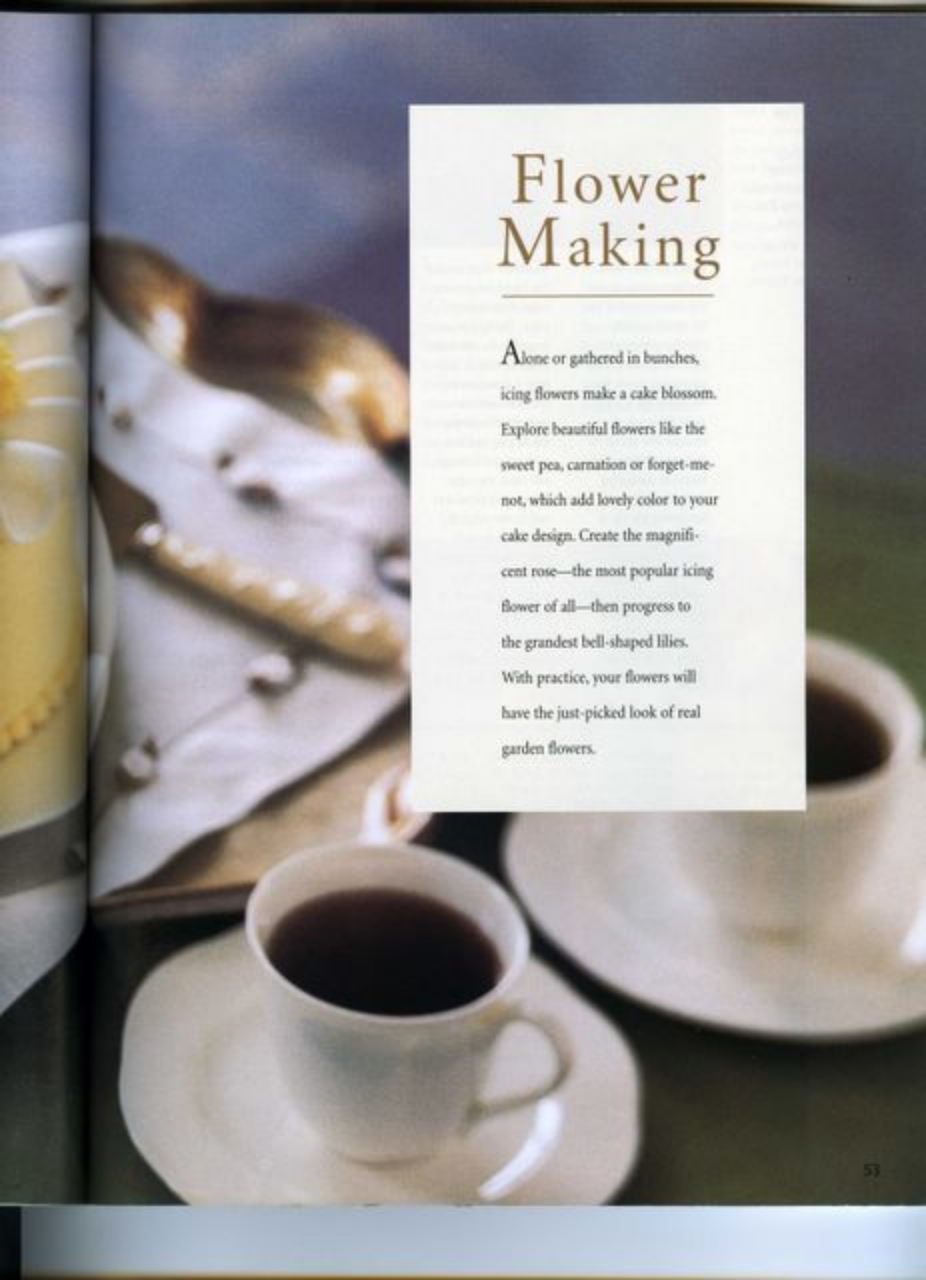
### TOUCH OF CHOCOLATE

Achieve the look of a rich continental dessert with ease. Cake sides are neatly combed; simple rosettes and pull-out stars add dimension. Instructions on page 99.





SUNSHINE FLOURISHES  
Instructions on page 99.



# Flower Making

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Alone or gathered in bunches, icing flowers make a cake blossom. Explore beautiful flowers like the sweet pea, carnation or forget-me-not, which add lovely color to your cake design. Create the magnificent rose—the most popular icing flower of all—then progress to the grandest bell-shaped lilies. With practice, your flowers will have the just-picked look of real garden flowers.

## Rosebud

Practice with Tips:  
#104, 3

Icing Consistency:  
Buttercream—Stiff  
Consistency For Petals,  
Thin Consistency For  
Sepals And Calyx

Bag Position: 45° at  
4:30 (7:30) For Petals,  
45° at 6:00 For Sepals  
And Calyx



- Using tip 104, make the base petal. Keep the narrow end of the tip raised up and slightly to the right (left for lefties). While squeezing, move the tip along the surface away from you in a straight line about 1/4 inch long. Pause, then continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away.
- Using tip 104, make the overlapping petal.



- Touch the wide end of the tip to the outside edge of completed petal. The bag is positioned as for the base petal, at 4:30 (7:30); hold it steady in this position until the second petal is completed. As you continue squeezing, the icing will catch the edge of the base petal and roll it over naturally. When the second petal looks complete, stop pressure completely; touch the tip back down to the surface and pull tip away.
- Using tip 3, make the sepals and calyx. Form



- the middle sepal first by squeezing and letting icing build up. Lift the bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For the calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may want to blend the calyx into the stem using a dampened decorator brush.

Finish your petit four or cupcakes with one pretty rosebud. Made in buttercream, this flat flower can be piped directly on the cake in your favorite color.

## Half Rose

Practice with Tips: #104, 3  
Icing Consistency: Buttercream—  
Stiff For Petals, Thin For Calyx

Bag Position: For Right Petal, 45°  
at 7:30 (4:30); For Left Petal, 45°  
at 4:30 (7:30); For Sepals and  
Calyx, 45° at 6:00.

Hold Tip: Wide End of Tip Resting  
on Surface

The half rose is really a rosebud with two side petals. You can also give your half roses a fuller look by adding two or three more side petals.



- Make a rosebud without sepals and calyx. To make left petal: Hold the bag at a 45° angle so the end of bag points to the right (left for lefties); fingertips gripping the bag should face you.

- Touch wide end of tip 104 to the bottom left side of rosebud. Squeeze, move it up, around to the right and down, relaxing pressure.
- To make right petal: Hold bag at a 45°

- angle so the end of bag points to the left (right for lefties). Touch wide end of tip to bottom right side of rosebud base. Squeeze, move up, around to the left and down to the center of bud base.

- Stop pressure and pull tip away.
- Make sepals and calyx with tip 3 and thinned icing. Follow same procedure as for step 3 of rosebud, starting at bottom center of half rose.

Practice  
#104, 3

Icing Co  
Buttercr  
Petals,

Bag Posi  
Center P  
Calyx, 45  
Left Pet  
For Righ  
at 7:30.

Hold Tip  
Touching  
Narrow  
Straight

PE

Little cakes  
impression  
be served  
decorated d  
covered in l  
dant. Instru

## Sweet Pea

Practice with Tips:  
#104, 3.

Icing Consistency:  
Buttercream—Stiff for  
Petals, Thin for Calyx

Bag Position: For  
Center Petal And  
Calyx, 45° at 6:00; For  
Left Petal, 45° at 4:30;  
For Right Petal, 45°  
at 7:30.

Hold Tip: Wide End  
Touching Surface;  
Narrow End  
Straight Up



1. Make the center petal. Squeeze the bag and lift the tip slightly off the surface (about 1/8 inch) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure, and return the tip to the surface. Stop squeezing, pull tip away.



2. Make the side petals. Position your bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the



tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal.  
3. Make the calyx with tip 3.

Here is one of the fastest, easiest-to-make flowers in the garden. Sweet peas work beautifully as part of a floral cascade in corners of wedding or Mother's Day cakes. Try piping them in variegated shades.

### PETIT FOURS

Little cakes make such a big impression. Everyone loves to be served these individually decorated desserts, which are served in luscious poured fondant. Instructions on page 102.



## Lily of the Valley

Practice with Tips: #70, 81, 2, 1  
Icing Consistency:  
Buttercream—Medium

Bag Position: For Leaf And  
Stems, 45° at 3:00 (9:00), For  
Flowers, 30° Angle at 4:30  
(7:30)

Hold Tip: Above Decorating  
Surface For Flowers, Slightly  
Touching Surface For Leaf  
And Stems

This delicate shoot of  
delicate blossoms is a  
traditional choice for  
spring. To create a 3-D  
leaf effect, angle the top  
edge of the decorating  
tip to about 45°. The  
greater the angle, the  
more dimension your  
leaf will have.



1. Make the leaf: Using tip 70, squeeze out icing, letting it build up slightly for a broad width. Move upward, curve to right and gradually stop pressure to bring leaf to a point.



2. Make the stems: Add a tip 2 stem along the center of leaf, moving off to an angle. Pipe short secondary stems outward from the main stem.



3. Make the flowers: Using tip 81, squeeze with light pressure ABOVE the surface with the inner curve of tip facing you. Press out a curve of icing and continue squeezing until a tiny bell



shape is formed. Stop pressure. Lightly touch the tip to surface; give one more quick squeeze, stop and lift away. Add two tip 1 stamens to center.

## Half Carnation

Practice with Tips: #150, 3  
Icing Consistency:  
Buttercream—Stiff

Bag Position: Center Petal, 45°  
at 6:00; Side Petals, 45° at 4:30  
(left) and 7:30 (right)

Hold Tip: One End Touching  
Surface, Other End Straight Up

Achieve the beautiful ruffled  
effect of a half carnation,  
piped directly on your cake.  
Be sure to use stiff consistency  
icing to hold each  
petal's shape.



1. Make the center petal: With wide end touching the surface and narrow end straight up, start squeezing, moving tip straight up and down in a jiggling motion (similar to sweet pea technique but with narrower petals). Stop squeezing and pull away.



2. Make the side petals: With bag at 4:30, place the wide end of tip at the base of the first petal and squeeze out two left side petals using the same



jiggle motion. For two right side petals, place bag at 7:30 and squeeze in the same fashion, to form a fan-shaped row of petals.



3. With bag at 4:30 and 7:30, pipe a ruffled petal between each petal. Add tip 3 sepals.



#### SWANS AFLOAT

A serene swan duo drifts among lush lilies of the valley and a pretty leaf border. Instructions on page 100.

## Royal Icing Flowers on Wires

Practice with Tips: #4, 3, 352  
Icing Consistency: Stiff Royal Icing

Bag Position: 90° Straight Up  
Hold Tip: Lightly Touching Surface



1. On waxed paper square, using royal icing, pipe a tip-4 dot base. Make  $\frac{1}{8}$  inch hook on one end of 4 inch cloth-covered florist wire or craft wire which has been wrapped with florist tape.



2. Insert hook into base. With slightly moistened decorator brush, smooth and taper icing on the wire.  
3. Push other end of wire into a piece of styrofoam to dry base.



4. Remove waxed paper and attach flower with dots of icing. For leaves, Pipe tip 3 royal icing dot on a waxed paper square and immediately lay hooked end of



wrapped wire in dot. Use tip 352 and royal icing to pipe a leaf directly on top of wire. Again, push into styrofoam to dry. Remove waxed paper square.

Be sure the floral wire you are using is wrapped with floral tape. **Wire or floral tape should never be inserted directly into a cake**—use flower spikes to hold wired flowers.



The flower nail is used as a revolving platform on which you build roses and other flowers. It allows you to work close up, to turn for easy piping and to remove your completed flowers with no damage, ready to dry.

The key to making the flower on the nail is to coordinate the turning of the nail with the formation of a petal.

Attach a square of waxed paper on the flat surface of the flower nail using a dot of icing. Pipe your flower directly on the

waxed paper. Hold the flower nail between the thumb and forefinger of your left (right) hand (use other fingers to support nail) and roll it slowly counterclockwise as you press out icing with the decorating bag held in the right (left) hand. Your right (left) hand moves in and out, or up and down, as it holds the decorating bag and tip at just the right angle (in most cases 45°) and keeps the icing flowing at an even speed. After piping, slide the waxed paper with flower off the nail to dry.

## Using a Flower Nail

## Wilton Rose

Practice with Tips:  
#104, 12

Icing Consistency:  
Royal or  
Buttercream—Stiff

Bag Position: Base, 90°  
Straight Up; Petals, 45°  
at 4:30 (7:30)

Hold Tip: For Base,  
Slightly Above Nail;  
For Petals, Wide End  
Touching Base

Flower Nail: #7 (Larger  
Roses) or #9 (Smaller  
Roses)

The most popular icing  
flower of all. Pipe two-tone  
roses for added excitement—pipe the base, center  
bud and top row petals  
in one color, then add  
remaining petals in a  
contrasting shade.

Note: If you are going  
to be using your roses  
immediately on your cake,  
waxed paper squares are  
not needed. To remove  
finished roses, lift off from  
nail with small scissors,  
slightly opened. Slide  
flower from scissors onto  
cake, using a spatula.



1. Make the rose base, using tip 12 and flower nail No. 7. Hold the bag straight up, the end of tip 12 slightly above the center of your waxed paper-covered flower nail, which is held in your other hand. Using heavy pressure, build up a base, remembering to keep your tip buried as you squeeze.



4. Now you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing.



7. Turn nail, keeping wide end of tip on base so that petal will attach. Move tip up and back down to the midpoint of mound, forming the first petal.
8. Start again, slightly behind end of first petal, and squeeze out 2nd petal. Repeat for the third



2. Start to lift the tip higher, gradually raise the tip, and decrease the pressure. Stop pressure, pull up and lift away. The rose base should be 1 1/2 times as high as the rose tip opening.
3. Make the center bud, using tip 104. Hold nail containing base in your left (right) hand and bag with rose tip 104 in



- Slowly turn the nail counter-clockwise (clockwise for lefties) to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.



- petal, ending by overlapping the starting point of the first petal. Rotate the nail 1/2 turn for each petal.
9. Make the middle row of 5 petals. Touch the wide end of tip slightly below center of a



- right (left) hand. Bag should be at a 45° angle to the flat surface of the nail and in the 4:30 (7:30) position. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and angled in over top of base.



5. Now you have a finished center bud.
6. Make the top row of three petals. Touch the wide end of tip to the midpoint of bud base, narrow end straight up.



- petal in the top row. Angle the narrow end of tip out slightly more than you did for the top row of petals. Squeeze bag and turn nail, moving tip up, then down to form first petal.

PREMIXING WITH  
the world's favorite  
celebrated in all  
underscored with  
stirred scrolls. In  
page 96.

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tip out  
you did  
petals.  
turn nail,  
en down to



10. Repeat for a total of 5 petals, rotating the nail  $\frac{1}{4}$  turn for each petal.



11. The last petal end should overlap the first's starting point.



12. Make the bottom row of 7 petals. Touch the wide end of tip below the center of middle row petal, again angling the narrow end of tip out a little more. Squeeze



13. Repeat for a total of 7 petals, rotating the nail  $\frac{1}{4}$  turn for each petal.



14. The 7th petal end should overlap the first's starting point. Slip waxed paper and completed rose from nail; attach another square of waxed paper and start again.



15. This is the completed Wilton rose.

#### TRIMMING WITH ROSES

The world's favorite flower is celebrated in all its glory, underscored with graceful lined scrolls. Instructions on page 96.



## Wild Rose

Practice with Tips:  
#103, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For Petals,  
45° at 3:00 (9:00); For Center, 90°  
Hold Tip: For Petals,  
Wide End Lightly  
Touching Center Of Nail,  
Narrow End Pointing Out  
And Raised 1/8 Inch  
Above Nail Surface; For  
Centers, Slightly Above  
Flower

Flower Nail: #7



1. Use tip 103 at a 45° angle. Touch nail with wide end of tip, keeping narrow end just slightly above nail surface. Begin at center of flower nail and squeeze out first petal,

turning nail 1/8 turn as you move tip out toward edge of nail. Relax pressure as you return to center of nail, curving tip slightly upward to create a cupped shape. Stop

squeezing as wide end touches center of nail and lift up.

2. Repeat step four more times.
3. Pull out tiny stamens with tip 1.

A pretty year-round flower piped about the size of your nail head (number 7). If you prefer a more cupped shape, increase the angle you hold the tip—be sure to dry in flower formers to keep the curved shape.

## Apple Blossom

Practice with Tips:  
#103, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For Petals,  
45° at 3:00 (9:00);  
For Center, 90°

Hold Tip: For Petals,  
Wide End Lightly  
Touching Center Of Nail,  
Narrow End Pointing Out  
And Raised 1/8 Inch  
Above Nail Surface; For  
Centers, Slightly Above  
Flower

Flower Nail: #9



1. Squeeze bag and turn nail as you move tip 1/8 inch out from nail center and back, relaxing pressure as you return to starting point.

2. Repeat to make four more petals.

3. Add five tip 1 dots for center.

This springtime flower is virtually the same as the wild rose, but uses a smaller tip. Pipe apple blossoms about the size of a petal and dry them on flower formers.

## Forget-Me-Not

Practice with Tips:  
#103, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For Petals,  
45° at 3:00 (9:00); For  
Center, 90°

Hold Tip: For Petals,  
Wide End Of Tip Touching  
Center Of Nail, Narrow  
End Pointing Out and  
Raised 1/8 Inch Above  
Nail Surface; For Center,  
Slightly Above Flower  
Flower Nail: #9



1. Squeeze bag with light pressure and move tip out 1/8 inch to form first petal. Turn nail, letting spin of nail form petal.

Relax pressure as you move tip back to starting point. Stop, lift tip away.

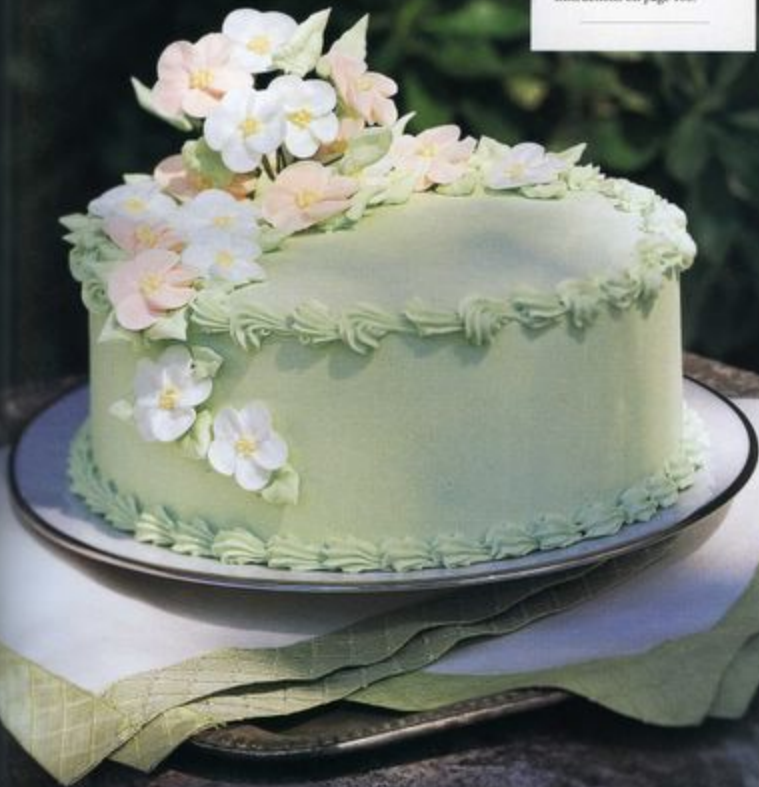
2. Repeat to make four more petals.

3. Add tip 1 dot center.

These tiny spring blossoms can be made in pink, white or blue. They are about the size of a dime. As with all royal icing flowers, be sure to make more than you need—you don't want to be caught short if flowers break when you are decorating the cake!

#### SOFT BOUQUET

Wild roses in cool pastels seem to float above this pretty shell border cake. Flowers are actually attached to florist wire, then placed in flower spikes. Instructions on page 100.



#### SWEET VIOLETS

Richly colored violets are gathered at top and bottom of this round cake. Make royal icing flowers in advance to create a pretty brunch cake fast. Instructions on page 100.



Practice w  
#103, 14,  
Icing Cons  
Medium R  
Bag Posi  
Petals, 45°  
(9:00); Fo  
Hold Tip:  
Wide End  
Lightly To  
Center Of  
End Point  
Raised 1/4  
Nail Surfa  
Center, Sli  
Above Fl  
Flower Na

Practice w  
#59u/59° d  
Icing Cons  
Medium R  
Bag Posit  
Petals, 45°  
(9:00); Fo  
Hold Tip:  
Wide End  
Touching  
Narrow E  
Inch Awa  
Surface; F  
Slightly A  
Flower N

Practice w  
#104, 1  
Icing Cons  
Medium  
Bag Posit  
Petals, 45°  
(9:00); Fo  
Hold Tip:  
Wide End  
Lightly To  
Center, N  
Pointing  
Raised 1/4  
Nail Surfa  
Center, H  
Above Fl  
Flower N

## Primrose

Practice with Tips:  
#113, 14, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For  
Petals, 45° at 3:00  
9:00; For Center, 90°  
Hold Tip: For Petals,  
Wide End Of Tip  
Lightly Touching  
Center Of Nail, Narrow  
End Pointing Out And  
Raised 1/4 Inch Above  
Nail Surface; For  
Center, Slightly  
Above Flower

Flower Nail: #7



1. Squeeze bag and move tip out 1/4 inch using a "curve, dip, curve" motion to form first heart-shaped petal while turning

nail in opposite direction. (Move tip out 1/4 inch, then in 1/4 inch and back out.) Relax pressure as you return to starting point.

2. Repeat procedure for remaining four petals.
3. Pipe tip 14 center star with tip 1 dot. Let dry.

The key to forming its heart-shaped petals is perfecting a "curve-dip-curve" motion as you spin the flower nail.

## Violet

Practice with Tips:  
#69/591 or 1013, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For  
Petals, 45° at 3:00  
9:00; For Center, 90°  
Hold Tip: For Petals,  
Wide End Of Tip  
Touching Nail Center,  
Narrow End Pointed 1/4  
Inch Away From Nail  
Surface; For Center,  
Slightly Above Flower

Flower Nail: #9



1. Make a 1/4 inch long petal: Squeeze bag and turn nail 1/4 of circle as you move tip 1/4 inch in from nail

center and back, relaxing pressure as you return to starting point. Repeat to make two more petals.

2. Add two 1/4 inch base petals.
3. Add two tip 1 center dots

The violet is an ideal "filler" flower. Use it to give an abundant look to all kinds of floral cakes. It looks beautiful in white and yellow as well as violet.

## Pansy

Practice with Tips:  
#104, 1

Icing Consistency:  
Medium Royal Icing

Bag Position: For  
Petals, 45° at 3:00  
9:00; For Center, 90°  
Hold Tip: For Petals,  
Wide End Of Tip  
Lightly Touching Nail  
Center, Narrow End  
Pointing Out And  
Raised 1/4 Inch Above  
Nail Surface; For  
Center, Hold Slightly  
Above Flower.

Flower Nail: #7 or #9



1. Pipe two back petals, squeezing and moving tip out to edge of nail. Turn nail slowly while squeezing, relax pressure as you return to nail center. Repeat to form second back petal. Use the same sequence to add two

shorter petals atop the first two.

2. Squeeze out a base petal that equals the width of the back petals, using a back and forth hand motion for a ruffled effect.

3. Use a fine artist's brush to paint thinned icing color veins, edging and highlights to flower after it has dried. Add tip 1 string loop centers.

Color options abound for this robust flower. Petals can be dark blue, orange, red or white, highlighted with a complementary color. Add multi-tones by using a striped bag or by painting in colors at the flower's center or edge with a fine artist's brush dipped in a small amount of clear vanilla which has been tinted with icing color.

## Bachelor Button

Practice with Tips: #1, 5, 16

Icing Consistency: Medium Royal Icing

Bag Position: For Mound And Center Stamens, 90°; For Star Petals, 45° at 3:00 (9:00)

Hold Tip: For Mound, Slightly Above Center Of Nail; For Center Stamens, Lightly Touching Center Of Mound; For Star Petals, Tip Touching Edge Of Mound

Flower Nail: #7



1. Hold bag at 90° angle to flower nail, lightly touching surface. Pipe tip 5 dot base.
2. Pipe a cluster of short pull-out dots in the center using tip 1.
3. Using tip 16, cover the remainder of mound with stars. Start at base, then work toward center.

This handsome flower is an excellent choice on wedding cakes and in summer fest arrangements. Bachelor buttons look terrific in his white, pink or lavender.

Practice with Tips: #104, 5  
Icing Consistency: Medium  
Bag Position: For Mound And Center Stamens, 90°; For Star Petals, 45° at 3:00 (9:00); For  
Hold Tip: For Mound, Slightly Above Center Of Nail; For Center Stamens, Lightly Touching Center Of Mound; For Star Petals, Tip Touching Edge Of Mound  
Flower Nail: #7

## Chrysanthemum

Practice with Tips: #5, 81

Icing Consistency: Stiff Royal Icing

Bag Position: For Mound, 90°; For Petals, 45° at 3:00 (9:00)

Hold Tip: For Mound, 1/4 inch Above Center; For Petals, Curved Side Up



1. Hold bag at 90° angle to flower nail. Pipe a tip 5 mound of icing on nail center.
2. Use tip 81 and hold bag at a 45° angle to outer base edge of mound, with half moon opening of tip pointing up. Squeeze row of 1/2 inch long cupped base petals, pull up slightly as you release pressure to form petals.
3. Add second row of shorter petals atop and in between those in first row. Repeat procedure between those in second row. Repeat procedure, making each additional row of petals shorter than the previous row.

A fall tradition, with a burst of sharply-defined petals. You'll see them in rich, warm autumn colors like rust, golden yellow or terra cotta as well as pink and white.

Practice with Tips: #104, 5  
Icing Consistency: Medium  
Bag Position: For Mound And Center Stamens, 90°; For Star Petals, 45° at 3:00 (9:00); For  
Hold Tip: For Mound, Slightly Above Center Of Nail; For Center Stamens, Lightly Touching Center Of Mound; For Star Petals, Tip Touching Edge Of Mound  
Flower Nail: #7

## Carnation

Practice with Tips: #12, 150 (104 is Optional)

Icing Consistency: Stiff Royal Icing

Bag Position: For Mound, 90°; For Petals, 45° at 4:30 (7:30)

Hold Tip: For Mound, Slightly Above Surface; For Petals, One End Of Tip Touching Mound, The Other End Straight Up  
Flower Nail: #7



1. Hold bag at 90° angle to flower nail. Use stiff royal icing. Pipe tip 12 ball on flower nail.
2. Using tip 150 (104 optional), pipe several upstanding petals in center of ball with a jiggling up and down motion, then circle them with ruffled petals.
3. As you continue piping rows of petals to cover ball, turn narrow end of tip farther out. Pipe last row of petals at base of flower with tip straight out.

Think of a carnation as a row of ruffles piped over a center mound. It's welcome flower in any season—try it with a striped bag (stripe on narrow tip side) for lovely color variation.

1. Squ...  
turn...  
abo...  
to c...  
for...

Practice with Tips: #104, 5  
 Icing Consistency: Medium Royal Icing  
 Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°  
 Hold Tip: For Petals, Wide End Lightly Touching 1/4 Inch Away From Center Of Nail, Narrow End Pointing Out To Outer Edge; For Center, Hold Slightly Above Flower  
 Flower Nail: #7



1. Dot center of flower nail with icing as guide for flower center.  
 Starting at any point near outer edge of nail, squeeze and

move tip towards center icing dot. Stop pressure, pull tip away.

2. Repeat for a total of 12 or more petals.

3. Add tip 5 flower center and press to flatten. For pollen effect, dampen your finger, dip in crushed Cake Sparkles, then press on center.

Try these color combinations on your daisies—yellow petals with yellow or blue centers, violet or blue petals with yellow centers, peach petals with orange centers. Highlight the centers with Wilton Cake Sparkles or colored sugars which are extra fine texture.

## Daffodil

Practice with Tips: #104, 3, 1  
 Icing Consistency: Medium Royal Icing

Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°  
 Hold Bag: For Petals, Wide End Of Tip Lightly Touching Center Of Nail, Narrow End Pointing

Out And Raised 1/4 Inch Above Nail Surface; For Center, Slightly Above Flower  
 Flower Nail: #7



1. Squeeze and as you turn nail, move tip out about 1/4 inch and back to center of nail to form petal.

2. Repeat for 5 more petals.

3. Dip fingers in cornstarch and pinch ends of petals to form points.

4. For center throat, pipe a spiral of tip 3 string circles and top with tip 1 zigzag.

The sequence of piping the daffodil is the same for both the narcissus and the jonquil. The narcissus is a smaller flower with white tip 103 petals, a yellow throat and a red trim atop the throat. The jonquil is also smaller than the daffodil, with white tip 103 petals and a yellow center. Dry all of these flowers on medium flower formers.

carnation as row of ruffles piped around. It's a flower in any season with a striped green on narrow tip evenly color



### SUNSHINE FLOURISHES

A generous ruffle holds gorgeous puffed carnations on a cake that will brighten everyone's day. Instructions on page 99.

## Using a Lily Nail



The lily nail helps you achieve deeply cupped flowers. You use different size nails for small and large flowers—nails range from 1/2 to 2 1/2 inches in diameter and are available in one-piece and two-piece styles.

To produce flowers in your lily nail, it must first be lined with aluminum foil. This makes removal of the flower from the nail possible! To prevent the foil in your lily nail from moving when piping flowers, squeeze a dab of icing in the nail before adding the foil.

For one-piece nails: Line with a 2-inch square of aluminum foil, pressing foil

down smoothly. For two-piece nails: Use a 2 inch square of aluminum foil in the bottom half of the lily nail. Gently press the top half down into the foil, lift off. Some flowers require a shallower foil cup. For those flowers, push foil halfway into the nail.

Hold the lily nail between the thumb and forefinger on your left (right) hand and roll it slowly counterclockwise (clockwise) as you press out icing with the decorating bag held in the right (left) hand. Remove the foil cup with flower and set aside to dry.

### Lily

Practice with Tips: #68, 14  
Icing Consistency: Stiff Royal Icing

Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°  
Hold Tip: For Petals, Lightly

Touching Surface of Nail, Wide Opening Parallel To Surface; For Center, Slightly Above Flower

This glorious springtime flower looks its best when petals are more pointed. If your petals split as you pipe, widen the tip slightly by inserting a thin spatula into the opening. On all, a teaspoon of piping plus one cup of stiff royal icing.



1. Line 1 1/2 inch lily nail with foil. Use tip 68. Touch center well of nail with tip and squeeze,

pulling petal up and over edge of foil cup. Decrease pressure as you reach end of petal and hesitate before

you stop pressure and pull tip away, drawing petal to a point.

2. Pipe two more petals.

3. Pipe three more petals in between open spaces.

4. Add tip 14 star center and push in stamens.

### Petunia

Practice with Tips: #103, 16  
Icing Consistency: Stiff Royal Icing

Bag Position: For Petals, 45° at 3:00 (9:00); For Center, 90°  
Hold Tip: For Petals, Wide End

Touching Surface With Narrow End Slightly Lifted; For Center Star, Slightly Above Flower

To ensure the proper spacing of petals, try this trick: Pipe dots of icing with tip 103 on top of the lily nail, dividing it in thirds—visualize the points of a star. Pipe each petal centered over its dot.



1. Line 1 1/2 inch lily nail with foil. Use tip 103. Insert tip into the cup of the nail, position wide end of tip down. Squeeze inside the nail and move up to outer

edge. Turn nail and jiggle tip to form a ruffle, releasing pressure as you bring tip back down inside nail to starting point. Stop squeezing. Lift away.

2. Repeat to make four more petals.
3. Smooth bases of petals together at center of flower with a dampened decorator brush.

Using light pressure, pipe tip 16 star in center.

4. Insert five stamens in center, sprinkle with Cake Sparkles.

## Morning Glory

**Patch with Tips:** #104, 103, 2, 1  
**Icing Consistency:** Stiff Royal Icing

**Bag Position:** For Ruffled Cup, 45°  
at 3:00 (9:00); For Stamen, 90°  
**Hold Tip:** For Inner Flower Cup,

Wide And Narrow Ends Touching  
Surface; For Petals, Wide End  
Touching Top Of Nail



1. Use 1 1/2 inch lily nail with foil. Position wide end of tip down in nail. Using tip 104 and white icing, pipe a shallow cup within the nail. Pipe a second cup slightly

above the first. Smooth with a damp brush.  
2. Using tinted icing and tip 103, pipe a ruffled cup slightly above the white inner cup, increasing pressure in five

places to form points.  
3. With dampened decorator brush, blend tinted icing into white center. Next, brush white icing up to form a star shape.

4. Using tip 1 and thinned white icing, pipe five lines from base of flower to edge. Pipe tip 2 center stamen using yellow icing.

When you are smoothing together the edges of your inner cup and ruffled cup, don't use too much water. Touch the brush to your hand before applying to remove excess water.

## Poinsettia

**Patch with Tips:** #352, 2  
**Icing Consistency:** Stiff Royal Icing

**Bag Position:** For Petals, 45° at 3:00 (9:00); 90° For Center  
**Hold Tip:** For Petals, Pointed

End Touching Nail; For Center, Hold Slightly Above Surface



1. Position foil halfway in 1 1/2 inch lily nail. Insert tip 152 into lily nail. Squeeze hard and pipe leaf-shaped petal just

over edge of foil cup; relax pressure, stop and pull away. Pipe two more petals, dividing the nail into thirds.

2. Add three more petals in the open spaces.  
3. Add six smaller leaf-shaped petals on top

and between the larger ones.  
4. Add seven tip 2 dots in a circle for center.

The classic Christmas flower may be piped in white, pink or red. It's one of the more shallow flowers you will pipe in the lily nail; don't push your foil more than halfway into the cup.

## Bluebell

**Patch with Tips:** #66, 2  
**Icing Consistency:** Stiff Royal Icing

**Bag Position:** 45° at 3:00 (9:00)  
**Hold Tip:** Lightly Touching Surface

Of Nail, Wide Opening Parallel To Surface



1. Use 1 1/2 inch nail with foil. Using tip 66, pipe five 1/2 inch long petals, pulling only to tip of nail.

2. Add three more petals in the open spaces.

3. Add tip 2 dot for center and insert three short stamens.

The bluebell is a smaller, slightly shallower version of the lily, done in the smaller 1 1/2 inch nail. Bluebells may be piped in white, pink and yellow or traditional blue.

Note: Stamens are not to be eaten.

## Leaves

Practice with Tip:  
#352, 67, 366

Icing Consistency:  
Buttercream—Thinned  
with Corn Syrup

Bag Position: 45° at  
6:00

Hold Tip: Lightly  
Touching Surface;  
Wide Opening Parallel  
to Surface



Basic Leaf—Tip #352

These three leaves are all made following the same sequence.

Squeeze hard to build up  
the base, and at the same  
time, lift the tip slightly.



Veined Leaf—Tip #67

Relax pressure as you pull  
the tip toward you, draw-  
ing the leaf to a point.



Large Leaf—Tip #366  
Use large coupler

Stop squeezing and  
lift away.

Practice with Tip: #67

Icing Consistency:  
Buttercream—Thinned  
with Corn Syrup

Bag Position: 45° at  
6:00

Hold Tip: Lightly  
Touching Surface;  
Wide Opening Parallel  
to Surface



Ruffled Leaf

Hold bag at 45° angle to  
surface. Squeeze, hold tip  
in place to let icing fan out  
into base, then move tip  
up and down to create  
ruffles. Relax, stop pres-  
sure and pull tip away.



Extended Leaf

Hold bag at 45° to sur-  
face. Squeeze, move tip  
along to desired length.  
Relax, stop pressure and  
pull tip away.



Stand-up Leaf

Hold bag at a 45° angle  
to surface. Touch tip  
lightly to surface and  
squeeze, holding tip in  
place as icing fans out  
to form base. Relax and  
stop pressure as you  
pull tip up and away.

## Vines

Practice with Tip: #3

Icing Consistency: Thin

Bag Position: 45° at  
3:00 (9:00)

Hold Tip: Lightly  
Touching Surface



1. Touch your tip lightly to  
the surface as you start to  
squeeze, then lift slightly  
above the surface as you  
draw out the stem.



2. Move tip gently up and  
down to form "hills and  
valleys." To end the line,  
stop squeezing, and pull  
the tip along the surface.

3. Add secondary curved  
stems, starting at main  
stem, stopping pressure  
as you pull to a point.



#### BERRY BONANZA

Berries never looked fresher.

Raspberries are coated with finely crushed Cake Sparkles, then added to the vine and leaf decorated cake. Instructions on page 100.



## Holly Leaf

Practice with Tip: #70  
Icing Consistency: Thin  
Royal

Bag Position: 45° at  
6:00

Hold Tip: Lightly  
Touching Surface;  
Wide Opening Parallel  
to Surface

Flower Nail: No. 7



1. Using tip 70 and holding bag at a 45° angle to surface at 6:00, pipe a basic leaf.



2. While icing is wet, pull out tiny points around edge with a toothpick.



3. Let dry on flower formers for a curved look. Do not make directly on cake.

## Violet Leaf

Practice with Tip: #104

Icing Consistency:  
Medium Royal

Bag Position: 45° at  
6:00

Hold Tip: Wide End of  
Tip Lightly Touching  
Surface of Nail

Flower Nail: No. 7



1. Squeeze with medium pressure, using a jiggling motion. Slide tip out about 1/4 inch as you turn the nail.



2. Relax pressure, move back to starting point.



3. Stop pressure, pull away.

## Fern

Practice with Tips:  
#67, 1

Icing Consistency: Thin  
Buttercream

Bag Position: Slightly  
Less Than 90° at 6:00

Hold Tip: Lightly  
Touching Surface;  
Wide Opening Parallel  
To Surface



1. Starting at the bottom, using heavy pressure, hold bag stationary and pipe a tip 67 fern leaf. Working towards top, continue to pipe tip 67 leaves.



2. As you approach top, gradually decrease pressure with each fern leaf.



3. Add tip 1 dots and curled frond to complete.

**A JOY TO BEHOLD**

A festive holly and poinsettia wreath heralds the holiday season. The perfect centerpiece for your Christmas buffet. Instructions on page 101.



A round cake with a smooth yellow frosting. The top is decorated with a cluster of five white roses with yellow centers and green leaves. A yellow ribbon with small white dots is wrapped around the base of the cake. The cake sits on a clear glass pedestal stand. The background is a bright, slightly blurred indoor setting.

**ROSE TRELLIS**  
Instructions on page 101.



# Fondant

---

Discover versatile fondant icing—it's more than just a perfectly smooth cake covering. The dough-like consistency of fondant makes it the perfect medium for creating ruffles and braids, stately molded accents, distinctive borders, fun trims and beautiful flowers. Decorators agree that fondant is an icing that is truly easy to work with. Once you try fondant, it will soon become one of your favorite ways to decorate!

## Covering the Cake with Rolled Fondant



1. Prepare cake by covering with buttercream icing.



2. Before rolling out fondant, knead until it is a workable consistency. If fondant is sticky, knead in a little confectioners' sugar. Lightly dust smooth work surface and rolling pin with confectioners' sugar to prevent sticking.



3. Roll out fondant sized to your cake (see sidebar). Roll fondant with rolling pin, lifting and moving as you roll. Add more confectioners' sugar if necessary.



4. Gently lift fondant over rolling pin, or lift with the support of both hands, taking care not to tear it with your fingernails. Position on cake.



5. Shape fondant to sides of cake with Easy-Glide Smoother. We recommend using the Smoother because the warmth of your hands can affect fondant. Use the straight edge of Smoother to mark fondant at base of cake; trim off using a sharp knife or pizza cutter.



6. Smooth and shape fondant on cake using palm of hand or Easy-Glide Smoother. Beginning in the middle of the cake top, move the Easy-Glide Smoother outward and down the sides to smooth and shape fondant to cake and remove air bubbles. If an air bubble appears, pop it with a pin and smooth area again.

To determine the size you need to roll fondant for covering your cake, measure opposite sides and top of cake across center; roll out fondant that size,  $\frac{1}{8}$  inch thick. For example, an 8-inch, two-layer cake, with two sides each 4 inches, and 16 inches diameter is simple, accurate measuring, roll out the fondant on top of the cake. Dividing Wheel included in the Wilton Cake Dividing Set.

### More Helpful Hints to Fondant:

In general, the less help on your cake, the more will be to cover with rolled fondant. Individual sized desserts, such as petits fours are the most of all to cover.

When rolling fondant, it is extremely important to remember to lift and move it several times. You must keep fondant from sticking to your rolling surface, or it will be when you try to lift it.

## Covering Large Rounds



1. Cover cake with buttercream icing. Roll out fondant sized to your cake.



2. Slide a large cake circle that has been dusted with confectioners' sugar under the rolled fondant. Lift the circle and the fondant and position over cake. Gently shake the circle to slide the fondant off the board and into position on the cake. Smooth and trim as described above.

Rounds are easy to cover with fondant. But what about other geometric shaped cakes? On spoons or hearts, pull the outer flaps gently out and down, then smooth to the creases. On petals, move fondant downward in petal divisions for easy coverage.

...the diameter  
to roll fondant  
ing your cake:  
opposite sides  
of cake across  
roll out fondant to  
1/4 inch thick.  
...ple, an 8-inch  
cake, with two  
4 inches, equals  
diameter. For  
...urate measur-  
...ut the fondant  
the Cake  
Wheel included  
on Cake  
Set.

...yl Hints for

...the less height  
like, the easier it  
cover with  
fondant. Individual  
parts, such as  
...are the easiest  
ver.

...ing fondant, it is  
important to  
to lift and  
...eral times. You  
fondant from  
your rolling  
it will tear  
ry to lift it up.

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#### LOVE INTERTWINING

The pretty fondant rope frames a spray of delicate blossoms on a cake ideal for Valentine's Day or any romantic occasion.

Instructions on page 101.



### Covering Shaped Cakes



1. Prepare cake by covering with a thin layer of buttercream icing. Roll out fondant and cover cake. Smooth fondant over details on cake and trim at bottom border.



2. Now you will add details (facial features and paws): Dust inside of pan with confectioners' sugar to prevent sticking. Mold fondant into detailed areas of pan, press to smooth and carefully remove from pan.



3. Position molded fondant pieces on cake. To attach to fondant cake, brush back with water. Fondant trims can be placed directly on buttercream cakes. Finish decorating using buttercream icing.

Use the cake pan as a pattern when rolling out fondant to cover unusually-shaped cakes. Measure pan at widest and longest areas, add 2 or 3 inches along sides for adequate coverage.

# Fondant Tools

Working with fondant icing has never been easier. Whether you're covering a cake or shaping fondant decorations, there's a tool that will help.



Create realistic floral bouquets, accents and blossoms using specially-designed fondant **Cutter Sets**. An **Ejector Tool** allows you the ease of one-hand operation when cutting and attaching flowers to cakes. Look for distinctive cutters to highlight bridal and anniversary cakes, including orchids, stephanotis, forget-me-nots and roses.

**Embossers** imprint elegant designs on fondant quickly and easily. Imprinted designs can also be painted with clear vanilla tinted with icing colors for an exciting effect.

**Confectionery Tools** help you shape, imprint and stencil fondant to create lifelike confectionery flowers. A good set might include Dogbone, Umbrella, Shell, Ball and Veining tools.

A **Roller** that fits comfortably in the palm of your hand is a great asset when rolling small pieces of fondant to a smooth, even thickness, essential for cutting flower petals, leaves, accents and designs.

Mold stunning fondant plaques, medallions, accents and border treatments using **Fondant Molds**. Simply press fondant into mold and release, then attach fondant to cake. Great for candy and butter molding too.

## Marbleizing



1. Knead fondant until soft and pliable. Using a toothpick, add dots of color randomly to fondant.



2. Knead fondant slightly until color begins to blend in, creating marbled streaks.



3. Roll out to desired shape.

The simple beauty of covering a cake with marbled fondant is that all you need to do is add a border and simple decorations, such as flowers, as your decorating is complete. Don't knead the color into the fondant too much; distinctive marbled color should be seen.

## Fondant Molding



1. Lightly dust mold with cornstarch or confectioners' sugar. Shake out excess. Knead fondant until soft. Break off a small piece to fit mold.



2. Press gently into mold to flatten. Push fondant to edges of mold with flat edge of spatula.



3. Turn mold over to release or use spatula edge to gently lift fondant out of mold.

You can create pretty shapes with fondant using just about any type of mold. Fondant or candy molds work well to do shaped cake pans. To remove molded shapes, use a craft knife or a veining tool.

## Fondant Ruffles



1. Roll out fondant and cut into sections 1/4 inch wide.



2. Form ruffles with ball tool from Confectionery Tool Set dipped in cornstarch; gently roll end of tool along one long flat edge of fondant.



3. Use decorator brush and a small amount of water to attach the plain edge of fondant to cake.

Excellent for baby accents—from bassinets to bibs. Ruffles are also a nice way to finish the sleeves and neckline of doll dresses.

## Brush Embroidery



1. Make a flower pattern using a gum paste flower cutter, then outline one area at a time with thin consistency buttercream icing.



2. Before each outline can dry, immediately brush out lines of icing towards center of pattern area using a dampened decorator brush. Work in short, quick strokes.



3. Clean brush in water after brushing each flower, to create distinct lines of icing.

Gentle brushstrokes of icing, piped directly on your cake, set a soft, romantic tone for wedding and anniversary cakes. Be sure to brush the designs immediately after piping your outlines—the technique won't work on dry icing.

## Fondant Cut-Outs

There's no limit to the shapes you can add to your fondant cake! Use cookie cutters as we have here, or trace a design with a toothpick, then cut with a craft knife.



1. Roll out fondant  $\frac{1}{8}$  inch thick.



2. Position cutter on fondant and press straight down without twisting.



3. Remove fondant cut-out using the end of a spatula.

## Inlays

Blocks of color to brighten any celebration! Be gentle when cutting pieces from the cake—you don't want to break the cake surface.



1. Using a cookie or gum paste cutter, or the end of a decorating tip, cut out shapes from a piece of rolled fondant in a different color from your fondant-covered cake.



2. Cut the same size shape from your cake. Remove the cut piece from your cake.



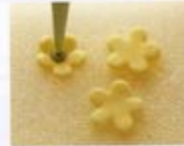
3. Position the different color shape. Smooth with finger dipped in cornstarch or with an Easy-Glide Smoother to blend edges.

## Blossoms

These tiny cupped flowers can accent the brush embroidery flowers on page 77—just attach a blossom with buttercream to make a pretty center.



1. Roll out fondant about  $\frac{1}{8}$  inch thick, on surface dusted with cornstarch. Cut with blossom cutter.



2. Remove excess fondant around blossoms, transfer blossoms one at a time to foam square. Use ball tool from Confectionery Tool Set to make a cupped shape blossom, by depressing tool in center of flower.



3. Pipe a tip 2 dot flower onto using thinned royal icing.

#### POLKA-DOT PARTY!

Bright circles of fondant echo the fun balloons which top this great fondant cake. Use the easy inlay technique.

Instructions on page 101.



#### Cutting Fondant Shapes Using Ejectors



1. Roll fondant to  $\frac{1}{8}$  inch thick. Position ejector on fondant and press down to cut fondant; twist gently, but do not push plunger. Lift ejector off fondant.



2. Pipe a dot of icing on cake where fondant will be positioned, or brush area lightly with water.



3. Position ejector on cake and lightly push plunger with thumb to attach fondant to cake.

It's easy to cut pretty little blossoms, then eject them right on your cake. Great for petit fours and cupcakes. If you wish, pipe a dot of buttercream or roll a tiny fondant ball for the flower center.

## Fondant Rope

Here's why decorators love to work with fondant—a rope is so much easier to shape with your hands in fondant than to pipe in buttercream icing.



1. Roll fondant into  $\frac{1}{4}$  inch diameter pieces using palms of hands. You will need two pieces the same length. Lay the pieces side by side, and gently press together at one end to join.



2. Holding the joined end stationary, twist other end 2-3 complete turns.



3. Attach rope to cake using decorator brush and water. Moisten area slightly and position rope, pressing end lightly to secure.

Quicker and easier than piping icing, fondant rope can be placed directly on the cake after rolling. Moisten cake with a damp brush to attach leaves or garlands will highlight.

## Fondant Braid

A great textured look for bottom borders or to highlight western-look rope and floral cakes.



1. Roll fondant into  $\frac{1}{4}$  inch diameter pieces using palms of hands. You will need three pieces the same length. Lay the pieces side by side, and gently press together at one end to join.



2. Move the fondant length positioned at the right between the left and middle lengths. Now, position the left length between the middle and right. Continue in this manner until the entire length is braided.



3. Gently press the three ends together to secure. Attach the braid to cake using decorator brush and water. Moisten area slightly and position, pressing lightly to secure.

Textured fondant makes a great border for flowers, stars, and shells. Create decorative wedding borders.

## Fondant Streamers

Create your own festive party streamers for a fun New Year's or birthday celebration! It's fun to add streamers on dessert plates or trays for that extra dash of color.



1. Roll out fondant  $\frac{1}{4}$  inch thick. Cut into thin strips.



2. Wrap strip around a dowel rod. To retain shape, let dry on dowel rod for a few hours.



3. Slide off curl from dowel rod.

From flowers to streamers, your cake decorations will be the icing on the cake.

## Fondant Ribbon Rose

Quicker and easier than piping icing flowers, these fondant roses can be placed directly on your cake after you roll them. Loosen cake area slightly with a damp decorator brush to attach. Fondant can be piped icing leaves to highlight these roses.



1. Roll out  $\frac{1}{8}$  inch thick strip of fondant 2 inches x 5 inches.



2. Begin rolling lightly from one end, gradually loosening roll as flower gets larger. You will be rolling three complete turns. Cut off end and fold edge under.



3. Trim flower so it is  $\frac{3}{4}$  to 1 inch high.

## Sponging on Fondant

Blend highlighting makes a great backdrop for lozenges, stringwork, ruffles and beads. It's an easy-to-use design that looks impressive on shower, wedding and party cakes.



1. Thin buttercream icing. Dampen a new sponge and lightly dip into icing. Using a quick pulling motion, blot icing on cake

surface to produce a spackled effect. Different spackled effects can be achieved using crushed waxed paper or paper towel.

## Painting on Fondant

Even flowers to family cakes, painted designs give your cake personality! The vanilla extract added to icing color helps the air to dry fast.



1. Tint a small amount of clear vanilla extract with icing color. Using a decorator brush, paint stems using a continuous, flowing motion. To prevent the colors from running, do not let brush get too wet.



2. Paint leaves using heavy to light pressure.



3. Complete design and let dry.

## Fondant Draping

Inspired by opulent fabric, fondant drapes beautifully side borders or skirt accents. Be certain not to roll the fondant too thin, as the weight of the drape may tear the fondant at the ends.



1. Roll out fondant to  $\frac{1}{8}$  inch thickness. For an 8 inch round cake, cut a 4 x 3 inch rectangle. You will need 8 rectangles;



- work one at a time so that fondant doesn't dry out.
2. Immediately gather the short ends and pinch together to form drapes.



3. Attach drapes to cake by brushing back with water.

## Bows/Loops

Every pretty package needs a bow—make it simple or with lots of fancy loops! For an elegant look, edge the fondant strips with a pastry crimper wheel before folding bows.



1. Roll fondant  $\frac{1}{8}$  inch thick. Make a practice bow using these measurements; once you have mastered these steps, modify the measurements for your own cake design: Cut two strips 1 inch wide x 6 inches long for loops and one length 1 inch wide x 2 inches long for center.



2. Make two loops: Fold strip over to form a loop, aligning ends. Brush ends with a damp brush. Pinch ends slightly to secure. Stand loops upright on side to dry. Make a bow center: Wrap length around your finger to create a loop; brush area to be



- seamed with a damp brush, overlap the ends slightly and press together to secure. Stand bow center on its side to dry.
3. Insert the ends of two loops into center, secure with dot of icing if necessary and position on cake.

### A SWEET PRESENT

Wrap up a great cake with an easy-to-shape fondant bow. Tiny blossoms made with the Ejector complete the look. Instructions on page 101.



## Fondant Rose

People marvel at the realism of these roses! They also work well in candy clay or marzipan. To make a stem for a single rose, roll a thin log of green fondant and attach.



1. Using a  $\frac{1}{8}$  inch diameter ball of fondant, mold a cone base approximately  $1\frac{1}{2}$  inch high.



2. Roll a  $\frac{1}{8}$  inch diameter ball of fondant.



3. Flatten this ball into a circular petal about  $\frac{1}{8}$  inch thick on bottom and thin on the top. Make about the diameter of a nickel. Make several petals this size.



4. Wrap first petal around the point of the cone to form a bud.



5. Press three more petals around the base of the bud. Gently curl edges of petals.



6. Make five more petals using slightly larger balls of fondant. Flatten, then thin edge with finger and shape petals. Press petals under first row of petals. Continue, placing petals in between and slightly lower than previous row.

## Fondant Leaves

The veining tool helps give your leaves beautiful dimension. For a bushel of leaves in autumn colors, paint cut leaves with clear vanilla tinted with food colors.



1. Roll fondant to  $\frac{1}{8}$  inch thick.



2. Cut leaf shapes using Gum Paste Cutters.



3. Place leaves on a thin foam square. Use the veining tool to imprint veins. For a natural shape, dry in Flower Formers.



A WARM WELCOME  
Instructions on page 102.



## More to Know

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We've saved some of the best finishing touches for last—learn about stenciling, adding painted color highlights and decorating with color flow. Also find important facts on storing, transporting and cutting your cake. And, when you're ready, use your decorating skills on all the cakes you've seen in this book—the complete decorating instructions are here.

## Stenciling with Cake Sparkles™ on Icing

To keep excess Cake Sparkles from spilling out onto the cake top when you remove the stencil, spray the top of the stencil with non-stick cooking spray before stenciling. Loose Sparkles will stick on!



1. Ice cake and let icing crust slightly. Before starting, refer to directions on stencil package and spray stencil with non-stick cooking spray.



2. Position stencil on cake. Using a fine mesh strainer, sprinkle crushed Cake Sparkles carefully over stencil openings until filled in. Use the end of a wooden spoon to evenly push Cake Sparkles through strainer.



3. Remove stencil, placing spatula under one side and lifting off.

## Stenciling with Buttercream on Fondant

Stenciling with icing is most easily accomplished using an angled spatula—it keeps your fingers out of the icing. Apply one color at a time and spread the icing completely over the area in the stencil for the best coverage.



1. Position stencil on cake. Use buttercream icing in a parchment bag with opening cut to the size of tip 3; fill in design with appropriate colors. Smooth with tapered spatula.



2. Carefully remove stencil, placing clean tapered spatula under one edge and lifting off edge of stencil.



3. Fill in any areas you missed with piped icing. Flatten and smooth with fingers dipped in cornstarch.

## Stenciling Using Doily and Powdered Sugar on Chocolate Icing or Chocolate Cake

An intricate, pure white pattern against a chocolate background makes a fancy, but easy-to-do cake design. To guarantee success, use a double-thick doily, sift the confectioners' sugar and apply sugar heavily. Lift doily off carefully!



1. Ice cake and let icing crust about 30 minutes. Position doily on cake top.



2. Using a fine mesh strainer, sprinkle confectioners' sugar over doily openings until filled in.



3. Carefully remove doily.

It's easy to design and buttercream royal icing fine art color.

Other quick cupcakes—ice fluffy or top in melt and twist; a extra fun look, try coloring ruffles

CUP  
Why  
it takes  
fancy  
sprinkles



#### BOWS ALL AROUND

Elegant bows have an openwork look that works well with fresh flowers. Pipe bows in royal icing using the pattern on page 103 and the *sotas* technique. Instructions on page 102.

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## Using Fresh Flowers on Cakes

The beauty and color of fresh flowers adds a special impact to cakes. A spray of petunias, a cascade of orchids or a single gardenia bloom looks lovely against a decorated cake background. Some flowers, such as violets, lavender, certain roses and nasturtiums are actually edible and can be positioned on a cake to impart a delicate flavor. Pretty herbs, such as marjoram and lemon balm that have flowered, can also be used.

No matter what flower you choose, and how you display it, certain precautions must be taken when using fresh flowers on cakes.

Many flowers are toxic or poisonous. Never place any flowers or greenery on or near food without first consulting your florist, botanical society or poison control center to be certain that it is safe. Be sure to specify what part of the plant you are using, as

some parts of the plant may be safe to use, and others not. Stems and styles found in a flower's center may cause an allergic reaction; consider removing them from the flowers before use. In addition, many purchased flowers are sprayed with pesticides. Ask for pesticide-free flowers, or use flowers you grow yourself.

Never put flowers directly on the cake; use separator plates, floral bowls, plastic wrap, waxed paper or doilies to keep the flowers from touching the cake. Never insert stems directly into the cake; use flower spikes.

Wilton has a variety of products to safely hold flowers for display on cakes, including crystal-look bowls, flower spikes, bases, rings, flower/candle holders and more. See the Wilton Yearbook of Cake Decorating or your Wilton dealer for the complete selection.

## Using Flowers in a Crystal-look Bowl

Silk flowers arranged in a crystal-look bowl are a beautiful alternative to fresh and the arrangement becomes a lasting reminder of your spectacular cake. Assemble using floral foam designed for dry arrangements, and omit the water, of course!



1. Use water-absorbing foam for fresh flowers. Cut foam, soak in water and secure in bowl using waterproof floral tape.



2. Arrange flowers by pushing stems into foam.



3. Position bowl on cake.

## Using Flowers in Flower Spikes

Flower Spikes are used for more than just flowers. Use them as a safe and clean way to add all types of other accents to cakes. Spikes can hold trims on wire stems such as doves and hearts, pearl sprays, curled ribbon, bows, tulle puffs, even balloons.



1. Insert Flower Spikes in cake. Be creative with your arrangements; spikes can be positioned on cake top or sides.



2. Using a small eyedropper, fill spike  $\frac{1}{2}$  full of water. Be careful not to overfill or water will spill on cake when flowers are added.



3. Insert flower stems into spike.

## Cake Baking and Cutting Guide

### Party Cake Data & Cutting Guide

1st High Pans (for 2-layer, 4 inch high cakes)

| SHAPES  | SIZE             | #SERVINGS | CUPS BUTTER<br>1 LAYER, 1 IN. | BAKING<br>TEMPERATURE | BAKING TIME<br>MINUTES |
|---------|------------------|-----------|-------------------------------|-----------------------|------------------------|
| Round   | 6"               | 8         | 2                             | 350°                  | 25-30                  |
|         | 8"               | 12        | 3                             | 350°                  | 30-35                  |
|         | 9"               | 22        | 5 1/2                         | 350°                  | 30-35                  |
|         | 10"              | 24        | 6                             | 350°                  | 35-40                  |
|         | 12"              | 30        | 7 1/2                         | 350°                  | 35-40                  |
|         | 14"              | 40        | 10                            | 325°                  | 50-55                  |
| Heart   | 6" x 11"         | 20        | 5 1/2                         | 350°                  | 30-35                  |
|         | 9" x 13"         | 28        | 7                             | 350°                  | 35-40                  |
|         | 11" x 15"        | 44        | 11                            | 325°                  | 35-40                  |
|         | 12" x 18"        | 56        | 14                            | 325°                  | 40-45                  |
| Square  | 6"               | 8         | 2                             | 350°                  | 25-30                  |
|         | 8"               | 16        | 4                             | 350°                  | 35-40                  |
|         | 10"              | 24        | 6                             | 350°                  | 35-40                  |
|         | 12"              | 40        | 10                            | 350°                  | 40-45                  |
|         | 14"              | 54        | 13 1/2                        | 350°                  | 45-50                  |
|         | 16"              | 62        | 15 1/2                        | 350°                  | 45-50                  |
| Heart   | 6"               | 8         | 1 1/2                         | 350°                  | 25-35                  |
|         | 9"               | 14        | 3 1/2                         | 350°                  | 30-35                  |
|         | 12"              | 32        | 8                             | 350°                  | 30-35                  |
|         | 15"              | 46        | 11 1/2                        | 325°                  | 40-45                  |
| Hexagon | 6"               | 6         | 1 1/2                         | 350°                  | 25-30                  |
|         | 9"               | 14        | 3 1/2                         | 350°                  | 35-40                  |
|         | 12"              | 28        | 7                             | 350°                  | 35-40                  |
|         | 15"              | 48        | 12                            | 325°                  | 50-55                  |
| Oval    | 7 1/2" x 5 1/2"  | 9         | 2 1/4                         | 350°                  | 25-30                  |
|         | 10 1/2" x 7 1/2" | 20        | 5                             | 350°                  | 25-30                  |
|         | 13" x 9 1/2"     | 30        | 7 1/2                         | 350°                  | 25-30                  |
|         | 16" x 12 1/2"    | 44        | 11                            | 325°                  | 40-45                  |

### Party Cake Data & Cutting Guide

1st High Pans (for 3-layer 3 inch high cakes, torched and filled)

| SHAPES  | SIZE                   | #SERVINGS | CUPS BUTTER<br>1 LAYER, 1 IN. | BAKING<br>TEMPERATURE | BAKING TIME<br>MINUTES |
|---------|------------------------|-----------|-------------------------------|-----------------------|------------------------|
| Round   | 6"                     | 6         | 3                             | 350°                  | 35-40                  |
|         | 8"                     | 10        | 5                             | 350°                  | 55-60                  |
|         | 10"                    | 16        | 8                             | 325°                  | 65-75                  |
|         | 12"                    | 22        | 11                            | 325°                  | 65-75                  |
|         | 14"                    | 30        | 15                            | 325°                  | 80-85                  |
|         | 16"                    | 36        | 18                            | 325°                  | 75-85                  |
|         | 18" Half<br>(O halves) | 48        | 12                            | 325°                  | 60-65                  |
|         | 18" (2 cores)          | 23        | 11 1/2                        | 325°                  | 60-75                  |
| Square  | 8"                     | 13        | 6 1/2                         | 350°                  | 65-75                  |
|         | 10"                    | 18        | 9                             | 325°                  | 65-75                  |
|         | 12"                    | 28        | 14                            | 325°                  | 65-75                  |
|         | 14"                    | 38        | 19                            | 350°                  | 65-75                  |
| Heart   | 9" x 13"               | 23        | 11 1/2                        | 325°                  | 60-75                  |
|         | 11" x 15"              | 32        | 16                            | 325°                  | 80-85                  |
|         | 12" x 18"              | 40        | 20                            | 325°                  | 85-90                  |
|         | 15" x 22"              | 56        | 28                            | 325°                  | 95-100                 |
| Contour | 7"                     | 6         | 3                             | 350°                  | 45-50                  |
|         | 9"                     | 11        | 5 1/2                         | 350°                  | 45-50                  |
|         | 11"                    | 16        | 8                             | 325°                  | 80-85                  |
|         | 13"                    | 22        | 11                            | 325°                  | 75-85                  |
| Torched | 8" x 2"                | 6         | 3                             | 350°                  | 35-40                  |
|         | 10" x 2"               | 10        | 5                             | 350°                  | 35-40                  |
|         | 12" x 2"               | 14        | 7                             | 350°                  | 45-50                  |
|         | 14" x 2 1/4"           | 12        | 6                             | 325°                  | 45-50                  |
| Heart   | 16" x 5 1/4"           | 16        | 8                             | 325°                  | 45-50                  |
|         | 18" x 5 1/4"           | 24        | 12                            | 325°                  | 45-50                  |

NOTE: FOR PANS 10" AND LARGER, USE A HEATING CORE WHEN BAKING.

It's important to know approximately how many servings your decorated cake will yield. That's why we have provided an estimated number of servings for each cake design in this book. It also helps to have a plan when you are cutting the cake. This will help you serve attractive, uniform pieces while reaching your targeted number of servings.

The charts at left show baking information and serving amounts for both 2 inch high and 3 inch high pans. The figures for 2 inch high pans are based on a 2-layer or 4 inch high cake. The figures for 3 inch high pans are based on a 1-layer cake which has been torched and filled to reach a 3 inch height.

The serving amounts listed are based on party-sized portions of approximately 1 1/2" x 2 inches (wedding-sized portions are cut smaller). You may wish to cut larger or smaller pieces, depending on whether you are using a 4 inch layer or a 3 inch layer. **The number of servings given is meant as a guide only. In general, each 1/2 cup of batter equals 1 serving.**

### CUTTING GUIDES

The diagrams shown represent the cutting plan for specific pan shapes. You will use the same general technique to cut each size cake in that shape.

#### Rounds

To cut round cakes, move in two inches from the cake's outer edge; cut a circle and then slice approximately 1 1/2 inch pieces within the circle. Now move in another 2 inches, cut another circle, slice approximately 1 1/2 inch pieces and so on until the cake is completely cut. *Note: 6 inch diameter cakes should be cut in wedges, without a center circle.*

Cut Petal, Hexagon, Beveled and Contour cakes similar to round tiers.



12 inch

#### Squares

To cut square cakes, move in 2 inches from the outer edge and cut across. Then slice approximately 1 1/2 inch pieces of cake. Now move in another 2 inches and slice again until the entire cake is cut.



14 inch

#### Sheets

Cut sheet cakes similar to square cakes.



11 x 15 inch

#### Hearts

To cut heart-shaped cakes, divide vertically into halves, quarters, sixths or eighths depending on cake diameter. Within rows, slice approximately 1 1/2 inch pieces of cake.



12 inch

## Icing Chart

| ICING TYPE                                                                                  | FLAVOR/DESCRIPTION                                                                                                                                     | CONSISTENCY                                                                                                  | BEST USED FOR...                                                                                                                                              | COLORING                                                                                                                                                 | STORAGE/FRESHNESS                                                                                                               | SPECIAL INFORMATION                                                                                               |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <b>Buttercream</b><br>(Wilton Mix or Homemade)                                              | Sweet, buttery flavor<br>Tastes the best and looks beautiful for most decorating                                                                       | Thin-to-stiff consistency depending on the amount of corn syrup or sugar added (sugar stiffens)              | Icing cakes smooth<br>Borders, writing<br>Most decorations including roses, drop flowers, sweet peas and figure piping                                        | Yields all colors<br>Most colors deepen upon setting. Let icing set 2-3 hours for deep color<br>Some colors may fade upon sitting in bright light        | Icing can be refrigerated in airtight container for 2 weeks<br>Iced cake can be stored at room temperature for 2-3 days         | Iced cake can be stored at room temperature for 2-3 days<br>Flowers remain soft enough to be used with a knife    |
| <b>Snow-White Buttercream</b><br>(Homemade)                                                 | Sweet, almond flavor<br>Ideal for wedding cakes<br>Icing cakes smooth                                                                                  | Thin-to-stiff consistency depending on the amount of corn syrup or sugar added (sugar stiffens)              | Borders, writing, flowers<br>Most decorations                                                                                                                 | Yields true colors due to pure white base color<br>Creates deep colors<br>Most colors deepen upon setting                                                | Icing can be refrigerated in airtight container for 2 weeks<br>Iced cake can be stored at room temperature for 2-3 days         | Air-dried flowers for translucent look<br>Flowers remain soft enough to be used with a knife                      |
| <b>Wilton Decorator White</b><br>(Ready-to-Use)                                             | Sweet, vanilla flavor<br>Convenient, ready-to-spread icing<br>Pure white color is ideal for coloring                                                   | Ready-to-use<br>Can make roses right from the can                                                            | Shells, stars, flowers—use from container<br>Roses—may stiffen with confectioners' sugar<br>Icing cakes, writing, leaves—thin with milk, water or corn syrup  | Yields true colors due to pure white base color<br>Creates deep colors<br>Most colors deepen upon setting                                                | Leftover icing can be refrigerated for 2 weeks<br>Iced cake can be stored at room temperature for 2-3 days                      | Available for parties through Wilton's or any authorized retailer                                                 |
| <b>Wilton Decorator Chocolate</b><br>(Ready-to-use)                                         | Sweet chocolate flavor<br>Convenient ready-to-spread icing                                                                                             | Ready-to-use<br>Can make roses right from the can                                                            | Shells, stars, flowers—use from container<br>Roses—may stiffen with confectioners' sugar<br>Icing cakes, writing, leaves, thin with milk, water or corn syrup | Recommended when black icing is needed. Add a little black icing color to chocolate for a better tasting black icing<br>Use when brown icing is directed | Leftover icing can be refrigerated for 2 weeks<br>Iced cake can be stored at room temperature for 2-3 days                      | Available for parties through Wilton's or any authorized retailer                                                 |
| <b>Royal</b><br>(Made with Wilton Meringue Powder)                                          | Very sweet flavor<br>Dries candy-hard for lasting decorations                                                                                          | Thin-to-stiff consistency depending on the amount of water added                                             | Flower-making, figure piping, making flowers on wires<br>Decorating cookies and gingerbread houses                                                            | Yields deep colors<br>Some colors may fade upon sitting in bright light<br>Requires more base color than buttercream to achieve the same intensity       | Icing can be stored in airtight, grease-free container at room temperature for 2 weeks<br>Air-dried decorations last for months | Bowls/utensils must be grease-free<br>Cover icing with an airtight cloth to prevent drying                        |
| <b>Rolls Fondant</b><br>(Wilton Ready-to-Use White or Chocolate<br>Homemade Rolled Fondant) | Rich, sweet flavor<br>Covers cakes with a perfectly smooth, satiny iced surface<br>Easy and fast to use<br>Knead in flavor of your choice              | Dough-like consistency that is rolled out before cake application<br>Stays semi-soft on cakes                | Any firm pound or fruit cake<br>Cutting, molding and modeling decorations                                                                                     | Yields pastels to deep colors                                                                                                                            | Excess can be stored 2 months in an airtight container<br>Iced cake can be stored at room temperature for 3-4 days              | Prior to applying fondant cake must be covered in airtight glass with buttercream icing as in freshness and moist |
| <b>Quick-Pour Fondant</b><br>(Homemade)                                                     | Very sweet flavor<br>Covers cakes with a perfectly smooth, shiny iced surface<br>Covers baked goods and sets in freshness with a shiny, smooth surface | Pours and dries to a semi-hard, smooth surface                                                               | All cakes, petit fours and cookies                                                                                                                            | Yields pastels                                                                                                                                           | Use immediately<br>Excess fondant may be refrigerated, reheated and poured again                                                | Prior to applying fondant cake must be covered in airtight glass with buttercream icing as in freshness and moist |
| <b>Whipped Icing Mix</b><br>(Wilton Mix)                                                    | Light, delicate taste in vanilla and chocolate flavors<br>Holds shape like no other mix<br>Easy to make                                                | Perfect, velvety consistency for decorating everything from stars, roses and borders to garlands and writing | Icing cakes<br>Most decorations<br>Toppings on pies, puddings, tarts and more                                                                                 | Vanilla yields any color                                                                                                                                 | Icing can be refrigerated in airtight container<br>Iced cake can be stored at room temperature for 2-3 days                     | Exclusive Wilton's mix<br>Available for parties through Wilton<br>Yearbook or any authorized Wilton dealer        |
| <b>Fluffy Boiled Icing</b><br>(Homemade)                                                    | Marshmallow-like flavor<br>100% fat-free                                                                                                               | Very fluffy consistency<br>Sets quickly                                                                      | Icing cakes smooth and fluffy<br>Borders, figure piping, writing, stringwork                                                                                  | Yields pastels and deep colors                                                                                                                           | Use immediately                                                                                                                 | Iced cake can be stored at room temperature<br>Serve within 24 hours                                              |
| <b>Stabilized Whipped Cream</b><br>(Homemade)                                               | Creamy, delicate sweetness                                                                                                                             | Light, thin-to-medium consistency                                                                            | All cakes but especially those decorated with fruits<br>Borders, large tip work, writing                                                                      | Yields pastels only                                                                                                                                      | Use immediately                                                                                                                 | Iced cake must be refrigerated<br>Texture remains soft on decorated cake                                          |

## Transporting Cakes

Importing a cake, especially a long distance, can be a challenge. Follow these guidelines to assure your cake arrives at its destination in perfect condition.

Keep your cake in on a sturdy base. Cakes on pillars must be supported unassembled. Toppers, candles, and ornaments should not be placed on cake. Place your cake in a clean, covered box that is tight to the base. This will prevent the cake from shifting within the box and possibly crushing the sides of the cake. If you find that your box is too big, remove cake, roll pieces of masking tape, sticky

side out, and attach to the inside bottom of box. Position the cake base on top of tape. The tape will hold the base in place within the box. Place the box on carpet foam or a non-skid mat on the floor of the car. Keep the box flat, do not place on car seat. Cake can also be transported in the trunk of the car if the weather is cool. Drive carefully! To remove cake, cut side of box.

Bring along extra icing, tips, spatulas and flowers in case you need to repair any damage at your destination.

## Storing Your Cake

Take final precautions and store your cake the best way possible. After all, your time, effort and creativity have made it so special!

Keep in mind the following factors, which can affect the look of your finished cake:

**Light** — will alter icing colors. Keep your cake stored in a closed box and out of direct sunlight.

**Humidity** — can soften royal icing and gum paste decorations. If you live in a climate with high humidity, prepare your royal icing using only pure cane confectioners' sugar (not dextrose or beet sugar), add less liquid and add 1 teaspoon more Meringue Powder to the recipe.

**Heat** — can melt icing and cause decorations to droop. Keep your finished cake as cool as possible and stabilize your buttercream icing by adding 2 teaspoons Meringue Powder per recipe.

Protect your cake by placing it in a clean, covered cake box. Avoid using foil or plastic wrap to cover a decorated cake — these materials can stick to icing and crush delicate decorations.

The icing that covers your cake determines how it should be stored — in the refrigerator, or at cool room temperature, or frozen, if storing for longer than 3 days. If you want to store your iced cake in a different way than noted, make a small test cake.

**Buttercream Icing** — cakes iced with these icings can be stored at room temperature or refrigerated for 2-3 days. Cake can be frozen.

**Fluffy Boiled Icing** — can be stored at room temperature, best if served within 24 hours. Do not freeze.

**Stabilized Whipped Cream** — cake must be refrigerated immediately after decorating.

**Rolled Fondant Icing** — cakes covered with rolled fondant icing can be stored at room temperature 3 to 4 days. Do not refrigerate or freeze, condensation will form on fondant.

**Quick-Pour Fondant Icing** — it coats cakes, petit fours and cookies while sealing in freshness. Items can be stored at room temperature for 3 to 4 days.

**Wilton Decorator Icings** — Cakes iced with these icings can be stored at room temperature or refrigerated for 2-3 days. Cake can be frozen.

**Wilton Whipped Icing Mix** — iced cakes can be stored at room temperature or refrigerated for 2-3 days.

**Royal Icing** — cakes decorated with thoroughly-dried royal icing decorations should be stored according to the type of icing they are covered with. However, if royal icing decorations are to be put on a cake that will be frozen, it is recommended that icing decorations be placed on the cakes after thawing, so that colored decorations won't bleed from condensation.

## Decorating Instructions



### Brimming With Roses

see more on the Cover and Page 39

#### Techniques Needed

Roses      Balls  
Beads      Leaves

#### Wilton Checklist

**Pan:** 8 x 3 inch Round  
**Tips:** 2, 3, 12, 104, 352  
**Colors:** Garden Tone Icing Colors:  
Aster Mauve, Juniper Green, Pink  
**Other:** Flower Nail No. 9, Meringue  
Powder Mix, Decorator Favorites  
Pattern Press Set (vine press used),  
Cake Circle, wafled paper, cornstarch

#### Ingredients List

**Cake:** Prepared 1-Layer Round  
(sorted and filled to 3 inches high)  
**Icing Recipes:** Royal, Buttercream  
Icings (2 recipes each)

First royal icing a combination of  
aster mauve and pink; make half  
dark aster mauve/pink combination  
and half light aster mauve/pink  
combination. Using the flower nail,  
make 20 dark aster mauve/pink  
and 20 light aster mauve/pink tip 104  
roses with tip 12 bases. Make extras  
to allow for breakage and let dry  
for 1-2 days.

Ice cake smooth in it, aster  
mauve/pink buttercream icing; let  
icing set approximately 15 minutes.  
Lightly dust vine pattern press with  
cornstarch and randomly imprint  
design on cake sides. Using it, aster  
mauve/pink buttercream icing, pipe  
tip 2 balls on imprinted areas; add  
tip 5 bead bottom border.

Using tip 12 and it, aster  
mauve/pink buttercream icing, pipe  
mounds of icing at varying heights  
on cake top and position roses. Pipe  
tip 352 leaves, using juniper green  
buttercream icing. Serves 10.



### Spring Flower Basket

see more on Page 46-47

#### Techniques Needed

Daisies      Drop Flowers  
Basketweave      Writing

#### Wilton Checklist

**Pan:** 9 x 2 inch Heart  
**Tips:** 2, 3, 47, 103, 104, 131, 225  
**Colors:** Delphinium Blue, Buttercream  
Yellow  
**Other:** Flower Nail #7, Cake Board,  
Fanci-Foll Wrap, Meringue Powder,  
Flower Turner Set, wafled paper,  
granulated sugar

#### Ingredients List

**Cake:** Prepared 2-Layer Heart  
3 inches high  
**Icing Recipes:** Buttercream Icing (2  
recipes), Royal Icing (1 recipe)

In advance, using royal icing, make  
5 tip 104 white daisies and 10 tip  
103 white daisies, all with tip 3  
yellow centers. Dust centers with  
granulated sugar. Make 110 tip 225  
blue-drop flowers and 40 tip 131  
blue-dot flowers all with tip 3  
yellow centers. Make extras of all to  
allow for breakage and let dry (dry  
daisies on medium flower former).

Using buttercream icing, smooth  
ice top in white and sides in  
delphinium blue. Pipe tip 47 basketweave  
in delphinium blue on  
cake sides. Pipe tip 47 rope bottom  
border in blue. Write tip 2 blue  
name. Attach flowers to top edge  
with Buttercream Icing. Serves 10.



### Happiest Clown in Town!

see more on Page 12

#### Techniques Needed

Drop Flowers      Drop Strings  
Shells      Zigzag Garland  
Rosettes      Balloons (figure  
piping)

#### Wilton Checklist

**Pan:** 8 x 2 inch Round  
**Tips:** 2, 3, 12, 16, 18, 224  
**Colors:** Leaf Green, Royal Blue,  
Christmas Red, Golden Yellow  
**Other:** Clown 'n Around Toppers,  
Rainbow Wavy Sparkler Garland,  
Meringue Powder, Cake Dividing Set,  
Cake Circle, wafled paper

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing  
(2 recipes), Royal Icing (1 recipe)

At least one day in advance, use royal  
icing and tip 224 to make 45 drop  
flowers (15 red, 15 blue, 15 green)  
with tip 2 yellow dot centers. Let dry.

Make balloons at least one day in  
advance. Using royal icing and tip  
12, on waxed paper, figure pipe 8  
each of green, red and blue with  
tip 3 ties. Let dry.

Spatula ice 2-layer cake smooth with  
yellow buttercream icing. Use Cake  
Dividing Set to divide cake into 8ths  
at top and bottom edges. Beginning  
at back of cake, pipe tip 3 triple drop  
strings from each division point, low-  
est string measuring 1 1/2 inches deep,  
middle string 1 inch deep and top  
string 1/2 inch deep. Pipe tip 16 shell  
top border in yellow. Pipe tip 18 shell  
bottom border in yellow. Overpipe  
bottom shells with tip 18 zigzag gar-  
land. Add tip 3 double drop strings in  
yellow. Pipe tip 18 rosettes for candle  
holders. Position balloons, adding 3

strings. Position flowers, candle at  
topper. Serves 12.

**NOTES:** See for Unit, shows page 12 divided  
with the same tips and techniques as Clown  
in Town, except for the following tips:  
21 (for 16 in garland points), 104 (for  
delphinium bellows), 103 (for circle center)  
Use absolute buttercream icing (recipe in  
recipe).



### Swept Up In Romance

see more on Pages 12, 20 & 38

#### Techniques Needed

Drop Flowers      Zigzag Garland  
Drop Strings      Shells

#### Wilton Checklist

**Pan:** 8 x 2 inch Round  
**Tips:** 2, 3, 16, 18, 224  
**Ornament:** Threshold of Happiness  
**Other:** Cake Dividing Set, Meringue  
Powder, Cake Circle, wafled paper

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing  
(2 recipes), Royal Icing (1 recipe)

In advance, using royal icing on  
wafled paper covered board, mix  
approximately 45 tip 224 drop flowers  
with tip 2 dot centers. Make extra to  
allow for breakage and let dry.  
Ice the top and sides of 2-layer cake  
smooth with a spatula. Using cake  
dividing set, divide cake into 8ths at  
top and bottom, marking 1 inch  
from bottom up.

Pipe tip 3 triple drop string garlands  
from top division marks of cake to  
bottom drop string should measure  
1 1/2 inch deep, the middle 1 1/2 inch  
deep and the top 1 inch deep.

Pipe a tip 16 top shell border. Pipe  
tip 18 bottom shell border. Pipe tip  
18 zigzag garland starting at bottom  
division marks. Overpipe the garland  
with tip 3 double drop strings.

Position drop  
and at garland  
ornament.

**NOTES:** Spicy  
diamond  
as Sweet Up  
Honey and  
Honey. Elongate  
Ginger in Crystal



### Celebration

see more on Page 12

#### Techniques Needed

Shells

#### Wilton Checklist

**Pan:** 8 x 2  
**Tips:** 10,  
**Colors:** B  
**Other:** B  
fresh flower  
Sue Condit  
shade shad

#### Ingredients List

**Cake:** Pre  
inches big  
**Icing Rec**  
11's recip

Ice 2-layer  
smooth i  
tip 13, p  
sides. Ad  
and to

Insert a f  
cake and  
Serves 10



## Decorating Instructions



### Scroll Enchantment

as seen on Page 32

#### Techniques Needed

Scrolls Petunias

#### Wilton Checklist

Pan: 8 x 2-inch Round

Tips: 16, 183, 352

Colors: Leaf Green, Moss Green, Buttercup Yellow

Other: Cake Board, Decorator Favorites Pattern Press Set, Lily Nail Set, White Stamens, Cake Dividing Set, Meringue Powder, 3-inch aluminum foil squares

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing (1½ recipe), Royal Icing (1 recipe)

At least 48 hours in advance: Using tips 16 and 103 and white royal icing, make 20 petunias on foil-lined 1½-inch lily nail. Insert 5 stamens in each petunia. Let flower completely dry before removing from foil.

Spatula ice 2-layer cake smooth with combination of Leaf Green, Moss Green and Buttercup Yellow buttercream icing. Use Cake Dividing Set to divide top of cake into 12ths. Imprint medium scroll from Pattern Press Set at each division point on cake top. Use small scroll to imprint 6 circular designs in center of cake top. On cake sides, imprint a continuous row of medium scrolls at top edge; imprint row of small scrolls centered between medium scrolls. Use tip 16 and white buttercream icing to pipe in all imprinted designs.

Position flowers and add tip 352 leaves in a combination of Moss Green and Buttercup Yellow buttercream. Serves 12.



### The Bride's Entrance

as seen on Page 35

#### Techniques Needed

Sotas Drop Flowers  
Dots Ruffles  
Ruffle Garland Leaves

#### Wilton Checklist

Pan: Wonder Mold

Tips: 1, 2, 102, 124, 131, 225, 349

Colors: Moss Green, Aster Mauve

Other: Teen Doll Pick, Cake Board, Decorator Brush Set, Meringue Powder, pink ¼-inch ribbon, 6-inch white tulle circle, styrofoam craft cube

#### Ingredients List

**Cake:** Prepared Wonder Mold  
**Icing Recipes:** Royal Icing (1 recipe), Buttercream Icing (3 recipes)

At least one day in advance, make the following royal icing drop flowers: 10 tip 225 in white with tip 2 white dot centers; 10 tip 131 in mauve with tip 2 white dot centers. Let dry.

Using decorator brush and thinned down white buttercream icing, "paint" bodice area of doll pick that will be covered with dress. Position in styrofoam craft cube to dry.

Use spatula to heavily ice bottom of wonder mold cake with white buttercream icing. Form "pleats" on dress with spatula. Insert doll pick into dress. Using white buttercream icing, pipe tip 1 sotas to cover bodice and waist front and back area. Pipe tip 102 white buttercream ruffles around bottom edge of bodice.

Using tip 124 and white buttercream icing, pipe three rows of ruffles starting at bottom of dress and working upward. Add tip 102 ruffle garland above top ruffle. Pipe 1 dot on dress to resemble lace.

pipe a center dot and add 6 smaller dots around center. Fold tulle in half and position on head with tip 2 dots of royal icing. Attach white drop flowers to top of veil with tip 2 dots of royal icing.

Attach flowers to hand with tip 2 dots of royal icing. Form into a bouquet, add tip 349 leaves and attach ribbon. Serves 12.



### Garden Garlands

as seen on Page 37

#### Techniques Needed

Triple Swag Garland Bulls

#### Wilton Checklist

Pan: 7 x 2-inch Round

Tips: 5, 124

Color: Buttercup Yellow

Other: Flower Spikes, Cake Dividing Set, Cake Board, Fancy-Foil Wrap, fresh flowers

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing (1 recipe)

Tint icing yellow. Ice 2-layer cake smooth with spatula.

Using Cake Dividing Set, divide cake into 6 sections.

Use tip 124 to pipe triple swag garland from each of the 6 division points. (Note: Pipe the deepest swag first. Lowest swag is 1½ inches deep; middle is 1 inch deep; top is ½ inch deep.) Pipe tip 5 ball top and bottom borders. Pipe tip 5 balls on center of cake top. Position fresh flowers in flower spikes and insert in cake. Serves 10.



### Dinnertime at the Zoo!

as seen on Page 42

#### Techniques Needed

Figure Piping Zigzags

#### Wilton Checklist

Pan: Standard Muffin

Tips: 1, 1A, 2, 2A, 3, 5, 6, 12, 103, 181, 349

Colors: Kelly Green, Black, Pink, Lemon Yellow, Orange  
Other: White Standard Baking (4 inch Lollipop Sticks, 3 x 2½ inch white construction paper

#### Ingredients List

**Cake:** Prepared Cupcake  
**Icing Recipe:** Buttercream Icing (recipe), Royal Icing (optional)

Ice cupcakes smooth with grey buttercream icing.

(Note: Animal figures can be purchased in cupcake liners or can be made out of clay or royal icing and air-dried before positioning on cupcakes.)

To Make Lamb: Use white icing; tip 1A to pipe elongated body; tip 1 ball head.

Insert tip 5 in sides of body; let slowly pull out to pipe legs. For 2 5 muzzle on head and add to it pull-out ears. Cover body with 13 zigzag fur. Pipe tip 3 black hooves, tip 1 black dot eyes and tip 1 pink dot nose.

To Make Chick: Use tip 2A and pink yellow icing to pipe body and tail head. Add tip 67 yellow pullet wings and tip 349 feathers on head. Pipe-in tip 2 orange feet; pull-out beak. Add tip 1 white eyes and tip 1 black dot pupil.

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

dot eyes and  
Add tip 81  
Print messag  
and tape  
cupcakes



### Fancy

as seen on Page 45

#### Techniques Needed

Figure Piping Shell-Molded Leaves

#### Wilton Checklist

Pan: 7 x 2-inch Round

Tips: 2, 3, 103

Colors: Ivory, Christmas Green, Gold

Other: Cake Dividing Set, Meringue Powder

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing (1½ recipe), Royal Icing (1 recipe)

In advance, figure pipe cherries. Set aside.

Tint ivory amount to achieve 2-layer cake top with fashioning top and fruit also border.

To cherry: tip 349, tip 2 stamens, banana stems.

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

To Make Chick: Use tip 2A and pink yellow icing to pipe body and tail head. Add tip 67 yellow pullet wings and tip 349 feathers on head. Pipe-in tip 2 orange feet; pull-out beak. Add tip 1 white eyes and tip 1 black dot pupil.

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black

To Make Pig: Use tip 2A and pink icing to pipe elongated body; tip 12 ball head and pull-out ears. Add tip 6 snout. Pipe tip 1 black



Decorating Instructions

needed  
Zigzags  
list  
affin  
3, 5, 6, 12, 15, 47,  
m, Black, Pink,  
ange  
nded Baking Cups,  
cks, 3 x 2 1/2 inch  
paper  
st  
cupcakes  
cream icing (1  
(optional)  
oth with green  
en be piped directly on  
or can be made ahead  
d set aside to dry for  
akes.)  
e white icing and  
ngated body and  
s of body and  
pipe legs. Pipe to  
and add tip 81  
y body with tip  
tip 3 black  
dot eyes and  
e tip 2A and  
y body and ball  
yellow pull-out  
feathers on  
orange feet and  
tip 1 white dot  
k dot pupils.  
ip 2A and pink  
ated body. Pipe  
d pull-out legs.  
e tip 2 black

in six and swirl motion curly tail  
40 to 81 pull-out ears.  
In message on sign with marker  
scribe to lollipop stick. Insert into  
scales. Each serves 1.



## Lacy Fruitcake

see us on Page 48

### Techniques Needed

Icing Piping Lattice  
Ink Dots  
Lace

### Wilton Checklist

76 7 x 12 inch Round  
Tip 1, 15, 47, 349  
Gloss Icing, Buttercream Yellow,  
Iris, Red, Violet, Brown, Leaf  
Green, Golden Yellow, Lemon Yellow  
Other: Cake Board, Fancy-Fold Viscous  
Icing Powder

### Ingredients List

Cake: Prepared 2-Layer Round, (3  
inches high)

Icing Recipes: Buttercream Icing  
(2 recipes), Royal Icing (1 recipe)

Advance, using royal icing and  
top piping instructions (page 43),  
ice stems, grapes and bananas.  
Make to dry.

Tragically buttercream with a small  
amount of buttercup yellow to  
create desired shade and ice  
cake smooth. Cover cake  
to with tip 47 lattice (in a pie crust  
style). Pipe tip 47 shell-motion  
to and bottom borders. Attach  
lattice cake top and bottom  
border using buttercream icing.

Stems, add tip 2 stems and  
to 14 leaves. To grapes, add  
to 2 stems and tip 349 leaves. To  
bananas, add tip 2 dots to create  
dots at each end. Serves 10.



## Baby Bear

see us on Page 48

### Techniques Needed

Zigzags Star Fill-in  
Ruffles Zigzag Puffs  
Printing Outline

### Wilton Checklist

Pan: Huggable Bear  
Tips: 3, 18, 124  
Colors: Aster Mauve, Brown  
Other: Cake Board, Dollies

### Ingredients List

Cake: Prepared 1-Layer Bear  
Icing Recipes: Buttercream Icing  
(2 recipes)

Using a spatula, ice cake sides smooth  
in white icing. Ice bib area smooth in  
aster mauve icing. Using tip 3 and 18,  
brown icing, outline bear. Outline and  
pipe in eyes and nose with tip 3 and  
dark brown icing; outline mouth. Pipe  
tip 18 white zigzags for inside ears  
and pads of paws. Cover body and  
head with tip 18 light brown stars.  
Pipe a tip 124 white ruffle around bib  
and print tip 3 message. Pipe tip 18  
zigzag puff bottom border in aster  
mauve. Serves 12.



## Touch of Chocolate

see us on Page 51

### Techniques Needed

Rosettes Pull-out Stars  
Stars Combining

### Wilton Checklist

Pan: 8 x 2 inch Round  
Tips: 16, 21, 32  
Colors: Brown (optional)  
Other: Decorating Triangle, 12 inch  
Angled Spatula, Cake Circle, cocoa  
powder, ready-to-spread chocolate  
fudge icing.  
Note: To produce mocha icing color shown, mix  
chocolate fudge icing with buttercream icing or  
see Brown Icing Colors.

### Ingredients List

Cake: Prepared 2-Layer Round  
Icing Recipes: Buttercream Icing  
(2 recipes)

Cover 2-layer cake top with white  
buttercream icing. Use the angled  
spatula to swirl icing in a spiral pat-  
tern. Ice cake sides smooth in it,  
mocha colored buttercream and  
comb using small teeth side of  
decorating triangle.

Using tip 32 and white buttercream  
icing, add top and bottom rosette  
border. Using chocolate fudge icing,  
add tip 21 pull-out stars to top bor-  
der rosettes and tip 16 stars to  
bottom border rosettes. Sprinkle  
cake top with cocoa. Serves 12.



## Sunshine Flourishes

see us on Page 52 & 63

### Techniques Needed

Carrots Beads  
Combining Ruffles  
Leaves

### Wilton Checklist

Pan: 8 x 3 inch Round  
Tips: 5, 12, 70, 127D, 150  
Colors: Buttercup Yellow, Moss Green  
Other: Cake Board, 14 inch  
Featherbrush Decorating Bag,  
Flower Nail #7, Decorating Comb,  
waxed paper

### Ingredients List

Cake: Prepared 1-Layer Round,  
(tinted and filled to 3 inches high)  
Icing Recipes: Buttercream Icing  
(2 recipes), Royal Icing (1 recipe)

Tint royal icing yellow. At least one  
day in advance, using royal icing on  
waxed paper and #7 flower nail,  
make 15 carnations with tip 12 ball  
base and tip 150 petals. Make  
extras to allow for breakage. Set  
aside and let dry.

Tint portions of buttercream icing  
light buttercup yellow and green.  
Ice top and sides of cake smooth in  
yellow buttercream. Use small side  
of decorating comb to create ridges  
on cake side. Use 14 inch decorating  
bag fitted with tip 127D to pipe  
large ruffle on top edge of cake in  
white buttercream. Add tip 5 bottom  
bead border in yellow buttercream.  
Position carnations and add tip 70  
leaves. Serves 10.

## Decorating Instructions



### Swans Afloat

as seen on Page 57

#### Techniques Needed

Shell Motion Leaves  
Stems Ruffles  
Lily of the Valley

#### Wilton Checklist

**Pan:** 7 x 2 inch Round  
**Tip:** 1, 2, 67, 68, 81  
**Colors:** Ivory, Moss Green  
**Other:** Pearl Swans, Cake Board, Fancy-Foil Wrap

#### Ingredients List

**Cake:** Prepared 2-Layer Round, (3 inches high)  
**Icing Recipes:** Buttercream Icing (1 recipe)

Use spatula to ice cake smooth with ivory buttercream icing. Pipe tip 68 leaf top border with green buttercream icing. Randomly pipe lilies of the valley with 68 green elongated leaves, tip 2 green stem and tip 81 white flowers with tip 1 green stem. Add tip 67 shell motion leaf bottom border (see Shell, page 28) in ivory buttercream icing. Position swans. Serves 10.



### Soft Bouquet

as seen on Page 62

#### Techniques Needed

Wired Flowers Dots  
Leaves Wild Roses  
Reverse Shells Shells  
Leaves

#### Wilton Checklist

**Pan:** 8 x 3 inch Round  
**Tip:** 2, 3, 4, 17, 105, 104, 352  
**Colors:** Creamy Peach, Buttercup Yellow, Willow Green, Leaf Green  
**Other:** Meringue Powder, Flower Formers Set, Cake Cords, Decorator Brushes, Flower Nail No. 7, Flower Spikes, green cloth florist's wire, waxed paper

*Note: Willow Green and Leaf Green were custom-mixed to achieve green color used.*

#### Ingredients List

**Cake:** Prepared 1-Layer Round, (sorted and filled to 3 inches high)  
**Icing Recipes:** Buttercream Icing (1½ recipes), Royal Icing (1 recipe)

At least two days ahead of time use Flower Nail No. 7 and royal icing to make approximately 12 tip 103 white wild roses with tip 2 yellow dot centers and approximately 10-12 tip 104 peach wild roses with tip 2 yellow dot centers. Let flowers dry in flower formers. On four florist's wires, using tip 4 and green royal icing, make 4 bases to attach flowers. Attach 2 white and 2 peach wild roses to wires. Pipe 6 tip 352 green royal icing leaves on florist's wire. Let dry.

Ice 1-layer cake smooth with green buttercream icing. Using green buttercream icing, pipe tip 17 top reverse shell and bottom shell borders. Position flowers on cake and add tip 352 green buttercream leaves. Position wired flowers and leaves in flower spikes before inserting into cake. Serves 10.



### Sweet Violets

as seen on Page 62

#### Techniques Needed

Violets Dots  
Outline

#### Wilton Checklist

**Pan:** 7 x 2 inch Round  
**Tip:** 2, 48, 59  
**Colors:** Violet, Buttercup Yellow  
**Other:** Flower Nail #9, Meringue Powder Mix, Cake Circle, waxed paper, plastic ruler

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
**Icing Recipes:** Buttercream Icing (1½ recipes), Royal Icing (1 recipe)

Tint royal icing light and medium violet shades; tint a small amount of icing yellow. Using a flower nail, make approximately 250 tip 59° violets (125 of each violet shade). Add tip 2 yellow dot centers. Make extras to allow for breakage and let dry.

Tint buttercream icing very light violet. Ice 2-layer cake smooth. With a plastic ruler, mark cake sides at 1 inch intervals. Pipe tip 48 vertical lines on each mark. Pipe tip 48 line around bottom border.

Position flowers around bottom border. Using dots of buttercream icing, attach flowers to top edge and top center of cake. Serves 10.



### Berry Bonanza

as seen on Page 68

#### Techniques Needed

Vines Leaves  
Tiering

#### Wilton Checklist

**Pan:** 8 x 2 inch Round  
**Tip:** 3, 12, 366  
**Colors:** Moss Green, Buttercup Yellow  
**Other:** Red Cake Sparkles (2 pkg.), Wilton Whipped Topping Mix (1 pkg.), Cake Leveler, rolling pin, raspberry filling, fresh raspberries

#### Ingredients List

**Cake:** Prepared 2-Layer Round  
Torte each layer in half. Fill layers with raspberry filling, using tip 12 to trim a collar of icing, then add filling.

Using whipped topping, spatula ice cake fluffy. Tint whipped topping, combining green and yellow to achieve desired shade. Randomly pipe tip 3 vines over cake. Add tip 366 leaves.

In a resealable plastic bag, dust Cake Sparkles with a rolling pin very fine. Place several raspberries a time in bag and shake to coat with sparkles. Position raspberries around bottom border. Serves 12.

## Decorating Instructions



anza

ed

aves

st

and

Buttercup Yellow  
Pinks (2 pkgs.),  
Filling Mix,  
Icing, rolling pin,  
pink raspberries

ayer Round

half. Fill layers with  
icing to 12 to create  
an add filling.

icing, spatula  
whipped top-  
green and yellow  
shade. Randomly  
over cake. Add

tic bag, crush  
a rolling pin until  
pink raspberries at  
shake to coat with  
raspberries on  
berries around  
ies 12.



### A Joy to Behold

as seen on page 71

#### Techniques Needed

Join Primettias  
Dots Balls  
Icing Writing

#### Wilton Checklist

**Kit:** 9 x 2 inch Round (2 Pan Set)  
**Tip:** 2, 3, 7, 12, 55, 70, 352  
**Colors:** Pink, Moss Green, Buttercup  
**Other:** Lily Nail Set (1 1/2 inch nail  
roll), Meringue Powder Mix, Flower  
Formers Set, Cake Circle, Fanci-Foll  
Veg. toothpicks, 3-inch aluminum  
squares, waxed paper, corn syrup

#### Ingredients List

**Cake:** Prepared 2-Layer Round

**Icing Recipes:** Royal, Buttercream  
(1 recipe each)

Roll leaves and flowers at least 1  
to ahead of time. Make approxi-  
mately 75 tip 70 holly leaves. Soften  
pink royal icing by adding 1 tea-  
spoon light corn syrup to each cup of  
icing. Pipe leaves one at a time  
on squares of waxed paper, then  
trim leaf ends to a point using a  
toothpick. Set on flower formers to  
dry using leaves both up and  
down. Make 8 poinsettias, cake  
design on 6, make 2 extras to allow  
for leakage. Tint royal icing pink for  
pink and yellow for centers. Position  
aluminum foil square slightly pushed  
into 1/4 inch lily nail and pipe tip 352  
petals with tip 2 center dots. Let dry

in 2-layer cake smooth in white  
buttercream icing. Using white but-  
tercream icing, pipe a tip 12 zigzag  
line on cake top 1 inch in from  
top edge, pipe tip 7 bottom ball  
string. Using the zigzag circle as a  
base, position holly leaves, securing  
with dots of icing if necessary.  
Position poinsettias, using pink

buttercream, pipe tip 3 dot berries  
randomly on wreath. Using pink  
buttercream and tip 55, write mes-  
sage in center of wreath. Serves 22.



### Rose Trellis

as seen on page 72

#### Techniques Needed

Fondant Roses Fondant Imprint  
Fondant Draping Dots

#### Wilton Checklist

**Pan:** 8 x 3 inch Round

**Tip:** 2

**Color:** Buttercup Yellow, Moss Green  
**Other:** Ready-To-Use Rolled Fondant  
(2 pkgs.), Cake Dividing Set,  
Easy-Glide Fondant Smoothers,  
Confectionery Tool Set, Flower  
Formers Set, Decorator Brush Set,  
Cake Circles, Floral Collection  
Flower Making Set

#### Ingredients List

**Cake:** Prepared 1-Layer Round

**Icing Recipes:** Buttercream Icing  
(1 recipe)

Use 2 packages of Ready-To-Use  
Rolled Fondant; tint 1 1/2 package  
yellow; 1/2 package white and 1/2  
package green. At least one day  
in advance, make 6 two-tone white  
and yellow fondant roses using  
instructions on fondant package.  
Use leaf cutter from Floral Collection  
Flower Making Set to cut out  
approximately 15 green fondant  
leaves. Use small end of veining  
tool from Confectionery Tool Set  
to imprint veins on leaves; let dry  
on flower formers that have been  
dusted with cornstarch.

To prepare cake to be covered with  
yellow fondant, ice with a light layer  
of buttercream and let set for about  
15 minutes. Cover cake with fon-  
dant and smooth with Easy-Glide  
Smoothers. Use Cake Dividing Set to  
divide cake into 8ths. Roll a length

of fondant 1/2 inch diameter and  
long enough to wrap around cake.  
Position around bottom border.

Roll out fondant pieces to be used  
for drapes. Cut 8 pieces approxi-  
mately 3 1/2 x 3 inch; pinch and fold  
to drape. Position drapes at division  
points of cake; to attach, brush back  
of drapes with decorator brush  
dipped in water. Roll out 8 balls of  
fondant measuring 1 1/2 inch diameter.  
Attach to beginning of each draping  
point with dots of water.

Pipe tip 2 dots on cake sides above  
drapes. Attach flowers and leaves  
to cake top with tip 2 dots of icing.  
Serves 10.



### Love Intertwining

as seen on page 73

#### Techniques Needed

Fondant Blossoms Dots  
Fondant Rope

#### Wilton Checklist

**Pan:** 9 x 2 inch Heart

**Tip:** 2

**Colors:** Aster Mauve, Pink  
**Other:** Cake Circles, Ready-To-Use  
Rolled Fondant (2 pkgs.), Floral  
Collection Flower Making Set, Flower  
Formers Set, Easy-Glide Fondant  
Smoothers

#### Ingredients List

**Cake:** Prepared 2-Layer Heart  
(3 inches high)

**Icing Recipes:** Buttercream Icing  
(1 recipe)

Tint 2 packages of fondant. To  
achieve color used, combine Aster  
Mauve and Pink.

One day ahead, make the following  
flowers using cutters from flower  
making set: 45 large blossoms using  
parsy cutter; 20 medium blossoms  
using apple blossom cutter; 30  
small blossoms using forget-me-not

cutter. Position flowers on smallest  
flower former, pipe tip 2 dot centers  
and let dry.

To prepare 2-layer cake to be covered  
with mauve/pink fondant, ice with a  
light layer of buttercream icing and  
let set for about 15 minutes. Cover  
cake with fondant and smooth with  
Easy-Glide Smoothers. Roll 2 pieces  
of fondant 1/2 inch diameter, 31 inch  
long. Twist both pieces into rope and  
position on bottom border of cake.  
Attach flowers with tip 2 dots of but-  
tercream icing. Serves 10.



### Polka-Dot Party!

as seen on page 78

#### Techniques Needed

Fondant Imlay Beads

#### Wilton Checklist

**Pan:** 8 x 2 inch Round

**Tip:** 8, 8B, 10

**Colors:** Red-Red, Lemon Yellow, Leaf  
Green, Royal Blue  
**Other:** Ready-To-Use Rolled Fondant  
(2 pkgs.), 1 1/2 inch Party Sticks, 26-  
Pv, Alphabet Cookie Cutter Set,  
Decorator Brush Set, Easy-Glide  
Fondant Smoothers, balloons

#### Ingredients List

**Cake:** Prepared 2-Layer Round

**Icing Recipes:** Buttercream Icing  
(1 recipe)

Prepare 2-layer cake to be covered  
with fondant using a light layer of  
buttercream. Use 1 package of  
white fondant to cover cake and  
smooth with Easy-Glide Fondant  
Smoothers. Divide 2nd package into  
4ths, tinting 1/4 red, 1/4 yellow, 1/4  
green and 1/4 blue. Use alphabet  
cookie cutters to cut out name and  
attach to cake with decorator brush  
dipped in water.

continued on page 102

## Decorating Instructions

Use inlay technique for fondant circles on cake: use large end of tip 88 to cut out and remove circles of fondant on cake; cut same size colored circles and position in cut out areas on cake. Repeat with tip 8 for smaller circles. Position small tinted circles on large tinted circles. Pipe tip 10 bead bottom border. Attach inflated balloons to party sticks and insert into cake. Serves 12.



### A Sweet Present

as seen on Page 82

#### Techniques Needed

Fondant Bow/Loops  
Fondant Ejector Cat-Outs

#### Wilton Checklist

Part: 8 x 2 inch Square

Tip: 2

Colors: Teal, Buttercup Yellow, Lemon Yellow

Other: Floral Garland Ejector Set, Ready-To-Use Rolled Fondant (2 pligs.), Easy-Glide Fondant Smoothers, Decorator Brush Set, Cake Board, ruler

#### Ingredients List

**Cake:** Prepared 2-Layer Square (3 inches high)

**Icing Recipes:** Buttercream Icing (1 recipe)

Tint 1 package Ready-To-Use Rolled Fondant buttercup yellow with a small amount of lemon yellow; tint 1 package teal. At least one day in advance, cut four 8½ x 1½ inch bow loops and one 4 x 2 inch center loop. (Note: Do not cut out ribbon strips ahead of time, they will be placed directly on cake the day the cake is decorated.) Shape each into a loop, pinch ends and stand on side to completely dry. To make flowers, add more buttercup yellow color to a small amount of yellow fondant. Use ejector package directions to make

approximately 40 flowers, add tip 2 buttercream dot centers and let dry flat.

To prepare 3-inch cake to be covered with yellow fondant, ice with a light layer of buttercream icing and let set for about 15 minutes. Cover cake with fondant and smooth with Easy-Glide Smoothers. Cut two 15 x 1½ inch ribbon strips in teal fondant. Cut one strip in half. Brush back of ribbon strips with decorator brush dipped in water and attach full strip then half strips to cake. Position bow loops and center loop on cake and attach with brush dipped in water. Attach flowers to bow with tip 2 dots of buttercream icing. Serves 13.



### A Warm Welcome

as seen on Page 88

#### Techniques Needed

Color Flow  
Reverse Shells  
Stars  
Leaves  
Vines  
Drop Flowers  
Wiring

#### Wilton Checklist

Part: 9 x 2 inch Round

Tip: 2, 16, 21, 224, 352

Colors: Terra Cotta, Buttercup Yellow, Peach, Royal Blue, Black

Other: Birdhouse and Bird Pattern pg. 163, Parchment Triangles, Color Flow Mix, Meringue Powder, Cake Board, waxed paper

#### Ingredients List

**Cake:** Prepared 2-Layer Round

**Icing Recipes:** Royal Icing (1 recipe), Buttercream Icing (2 recipes), Color Flow Icing (1 recipe)

Make color flow plaque at least 48 hours ahead of time. Tape birdhouse and bird pattern to work surface; cover with waxed paper and tape in place. With Color Flow Icing Mix in parchment bag fitted with tip 2,

outline pattern. (Use the following colors: terra cotta roof, buttercup yellow house, black house opening gray (small amount of black) post, dark royal blue bird outline, light royal blue body of bird, peach stomach.) Let dry 2-3 hours; then flow in remainder of patterns with thinned Color Flow Icing. Let dry. Pipe tip 2 black dot eyes.

At least 1 day ahead of time, using tip 224 and royal icing, make 10 peach drop flowers and 10 buttercup yellow drop flowers, both with tip 2 white dot centers. Let dry.

Using spatula, ice 2-layer cake smooth with white buttercream icing. Edge top border with tip 16 reverse shells and bottom border with alternating tip 21 white and blue stars. Position color flow design\* and flowers. Add tip 352 green leaves and tip 2 vines. Write tip 2 message. Serves 22.

\*Note: Your buttercream icing will break down color flow pattern on a piece of plastic wrap cut to fit, sugar cubes or moist marshmallows.



### Bows All Around!

as seen on Page 88

#### Techniques Needed

Balls  
Rosettes  
Spirals  
Outlines  
Beads

#### Wilton Checklist

Part: 8 x 3 inch Round

Tip: 1, 2, 5, 12

Color: Pink

Other: Crystal-kiss Bowl, Bow Pattern pg. 163, Cake Board, Cake Dividing Set, Meringue Powder, fresh flowers, waxed paper

#### Ingredients List

**Cake:** Prepared 1-Layer Round, (tinted and filled to 5 inches high)

**Icing Recipes:** Buttercream, Royal Icing (1 recipe each)

At least one day in advance, ice pattern and royal icing to make 10 bows (make extra in case of leakage). Tape bow pattern to work surface, cover pattern with wax paper and tape again. Outline pattern with tip 2. Using tip 12 in royal icing, pipe a ball in the center of the bow; add tip 2 rosette to top of ball. Fill in bow with tip 1 stars. Allow to dry.

Ice top and side of cake smooth with pink buttercream icing. Use tip 5 and pink buttercream icing to pipe bead top and bottom borders. Use Cake Dividing Set to divide cake into 6ths. Attach bows with tip 5 dots of buttercream icing at division points.

Arrange flowers in Crystal-kiss Bowl, position on cake. Serves 18.



### Petit Fours

as seen on page 10

#### Techniques Needed

Dots  
Rosettes

#### Wilton Checklist

Part: Jelly Roll

Tip: 1, 3, 104

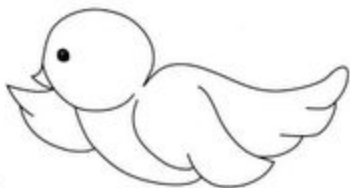
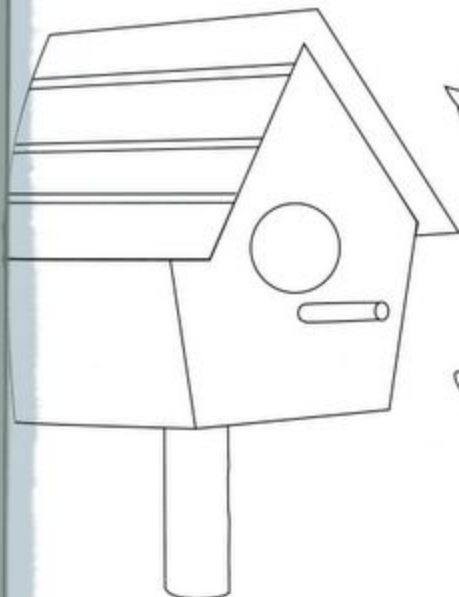
#### Ingredients List

Colors: Creamy Peach, Moss Green  
**Recipe:** Quick-Pour Fondant, Buttercream Icing

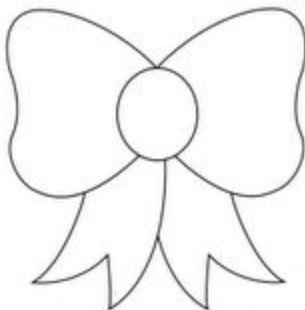
Cut cake into 1½ in x 2½ in rectangles, 2 in. squares, 1½ in. diameter rounds. Tint a portion of fondant light peach, reserve a portion white and, following Quick-Pour Fondant recipe, cover cakes with peach and white fondant. Let dry.

Tint buttercream icing peach and moss green, reserve a small amount white. Decorate petit fours with 104 peach rosettes with tip 1 green sepals and calyx; add tip 1 white dots. Each serves 1.

House and Bird Pattern for "A Warm Welcome" (page 102)



Bow Pattern for "Bows All Around" (page 102)



# Wilton Decorating Products

The right tools are essential to great decorating results. On the next ten pages, you'll find some of the most important supplies for any decorator. These unique Wilton products will help you get the most out of your decorating time and talent: bakeware that ensures a quality baked cake, bags and tips that make piping precision shapes easy, icing colors formulated to yield the exact shade you want.

Products are listed with their stock numbers for easy ordering. You can find more great Wilton products in publications such as the annual Wilton Yearbook of Cake Decorating. In addition to a complete product selection, the Yearbook features dozens of exciting cake decorating ideas which use Wilton products.

## Bakeware

Wilton has the widest variety of bakeware in the world. More shapes, more sizes in non-stick and anodized aluminum, than anyone. Our

selection makes virtually any type of cake possible; our quality construction ensures your cake will turn out beautifully for decorating.



### Decorator Preferred®

Wilton's finest bakeware ever! The ultimate bakeware, built with more features to help decorators achieve the best results. Straight sides for perfect 90° corners. A 3-inch depth for more baking versatility. Superior thickness

for more consistent baking. A lifetime warranty which ensures you'll receive superior construction and performance for a lifetime.

**Contours.** Rounded top edge, great for rolled fondant.  
 9 x 3 inch ..... 2105-6127  
 3-Pc. Set (7, 11 and 15 inch pans) ..... 2105-6118  
 2-Pc. Set (8, 13 inch pans) 2105-6119  
**Bevels.** Angled edges.  
 5-Pc. Set (6, 10, 12 inch top bevels, 2 1/2 inch deep; 14 and 16 bottom

bevels, 1 1/2 inch deep) ..... 2105-6116  
 10 inch Top Bevel ..... 2105-6117  
**Heating Core.** Distributes heat to bake large cakes evenly. .... 417-6100  
**Rounds.** Each 3 inch deep.  
 6 inch ..... 2105-6106  
 8 inch ..... 2105-6105  
 10 inch ..... 2105-6104

12 inch ..... 2105-6103  
 14 inch ..... 2105-6102  
 16 inch ..... 2105-6101  
 18 inch Half Round ..... 2105-6100  
 3-Pc. Sets  
 (6, 10 and 14 inch) ..... 2105-6114  
 (8, 12 and 16 inch) ..... 2105-6115

**Squares.**  
 8 inch ..... 2105-6111  
 10 inch ..... 2105-6110  
 12 inch ..... 2105-6109  
 14 inch ..... 2105-6107  
**Sheets.**  
 9 x 13 inch ..... 2105-6112  
 11 x 15 inch ..... 2105-6113  
 12 x 18 inch ..... 2105-6114



### Performance Pans™

You can depend on these durable aluminum pans for excellent baking performance, year after year. They will bake cakes with a beautiful light golden surface, ideal for decorating. The classic shapes every decorator needs are

here, in a wide range of sizes—rounds and squares from 6 inch to 16 inch diameter. Find Performance Pans at your local Wilton retailer.

### Cake Boards

Stronger than your cake, patterns, the 10 x 14 inch, 13 x 19 inch, 6 inch diameter, 8 inch diameter, 10 inch diameter, 12 inch diameter, 14 inch diameter, 16 inch diameter.



Angled The 6 inch, 8 inch, 13 inch, 15 inch.

## Wilton Decorating Products



### Cake Boards & Circles

Using corrugated cardboard for presenting your cake. For shaped cakes, use pan as a pattern, then cut.

|                  |          |
|------------------|----------|
| 6 1/4 inch       | 2104-554 |
| 11 1/8 inch      | 2104-552 |
| 14 inch diameter | 2104-64  |
| 16 inch diameter | 2104-80  |
| 18 inch diameter | 2104-102 |
| 21 inch diameter | 2104-129 |
| 24 inch diameter | 2104-145 |
| 30 inch diameter | 2104-160 |



### Professional Turntable

The extra strength and effortless turning power need for decorating tiered wedding cakes. Heavy-duty aluminum stand, 4 1/2 inch high, with 12 inch diameter plate. 307-2509



### Trim 'N Turn Cake Stand

Turns smoothly on hidden ball bearings for easy decorating, convenient serving. Flute-edged 12 inch plate. 2103-2518

### Disposable Bags

Use and toss—no fuss, no mess. Perfect for melting Candy Melts® in the microwave, too. Strong, flexible plastic. 12 inch size fits standard tips and couplers.

|        |           |
|--------|-----------|
| Pk./12 | 2104-358  |
| Pk./24 | 2104-1358 |

### Parchment Triangles

Make your own disposable decorating bags with our grease-resistant vegetable parchment paper. 12 inch Pk./100 2104-1206  
15 inch Pk./100 2104-1508



### Angled Blade

For perfect angle for icing cake tops.  
1 inch 409-6012  
3 inch 409-6024  
6 inch 409-6036

### Straight Blade

Great for icing straight cake sides.  
8 inch 409-6006  
11 inch 409-6018  
15 inch 409-6030

### Tapered Blade

Gets to hard-to-reach areas on shaped cakes or cookies.  
8 inch 409-6003

### Comfort Grip® Spatulas

Contoured handles with finger pads for more comfort and control with less fatigue. You will use them for icing cakes, positioning icing flowers, filling decorating bags and performing color stripping techniques.

## Wilton Decorating Products



### Couplers

For easy change of decorating tips on the same icing bag.

#### Standard

Fits all decorating bags and standard tips. . . . .411-1987

#### Angled

Puts your decorating tip in hard-to-reach areas. Fits all bags and standard tips. . . . .411-7365

### Large

Use with large decorating tips and 14 to 18 inch Featherweight Bags. (See pages 14-15 for details.)

. . . . .411-1006

### Tip Covers

Lets you take filled icing bags along for touch-ups; just slip over the tip and go.

. . . . .414-915

### Tip Saver

Restores bent tips to their proper shape and opens clogged tips. Place tip over pointed or cone-shaped end, put on cover and twist back and forth to reshape.

. . . . .414-909

### Decorating Comb

Run edge across iced cake to form pretty ridges.

. . . . .411-1

### Decorating Triangle

Each side adds a different textured effect to iced cakes.

. . . . .411-1



### Flower Former Set

Dry icing leaves and flowers in a convex or concave shape. Includes three each of 1 1/2, 2 and 2 1/2 inch wide holders.

Set/9 . . . . .417-9500

### Lily Nail Set

Essential for making cup-shaped flowers. Includes 1/2, 1, 1 1/2 and 2 inch diameter cups.

Set/8 . . . . .403-9444

### Lily Nail

Create beautiful, deep lilies. 1 1/2 inch diameter.

. . . . .402-3012

### Flower Nails

Use as "handles" for piping icing flowers. A variety of sizes—3 inch for large petal tips, 2 inch for curved and

swirled petal tips (#118-121), 1 1/2 inch No. 7 for basic flower-making, 1 inch No. 9 for smaller flowers.

Stainless steel.

3 inch . . . . .402-801  
2 inch . . . . .402-802  
1 1/2 inch No. 7 . . . . .402-803  
1 inch No. 9 . . . . .402-804



### Cake Dividing Set

Measures equal sections of your cake for precise placement of garlands and stringwork. Dividing Wheel marks up to 16 divisions on cakes up to 20 inch diameter. Garland Marker adjusts to 7 widths. Instructions included.

Set/2 . . . . .409-806



### Garland Marker

Adjusts to 7 preset widths and varying depths to easily mark garlands on cake sides. Instructions included.

. . . . .409-812



### Pattern Press Sets

Imprint elegant designs for easy decorating. Designer Set (purple)

Set/8 . . . . .2104-3712

Decorator Favorites Set (teal)

Set/12 . . . . .2104-3780



### Message Press Sets

Press, then pipe the perfect words. Make-Any-Message Sets include individual letters, others include words or phrases.

#### All-Occasion Script Message Press Set

Set/8 . . . . .2104-2090

#### Block Letter Press Set

Set/8 . . . . .2104-2077

#### Script Message Press Set

Set/8 . . . . .2104-2061

#### Italic Make-Any-Message Press Set

Set/18 . . . . .2104-2071

#### Make-Any-Message Letter Press Set

Set/56 . . . . .2104-2061

## Wilton Decorating Products



**Alphabet Cookie Cutter and Fondant Set**

Create letter-perfect cookies, grilatin tarts, cheese, sandwiches and more.

Set/1 ..... 2304-1521



**Step-Saving Rose Bouquet Flower Cutter Set**

Create gorgeous gum paste and fondant roses and forget-me-nots using cutters and book in this set.

Set/6 ..... 1907-1003



**Orchid Bouquet Flower Cutter Set**

Make exquisite gum paste and fondant orchids and stephanotis. Cutters and instruction book help you step-by-step.

Set/7 ..... 1907-1004



**Floral Collection Flower-Making Set**

Make incredibly lifelike gum paste flowers. Full-color how-to book includes many arranging ideas and step-by-step instructions. Kit includes 24 plastic cutters, 1 leaf mold, 3 wood modeling tools, protector flap, instruction book, 2 foam squares.

Set/32 ..... 1907-117

Book only ..... 907-117



**Ready-To-Use Rolled Fondant**

No mixing necessary—ready to roll and shape! Covers cakes with a perfectly smooth iced surface. Shape into borders, flowers, decorations. 24 oz. Package covers an 8 inch 2-layer cake plus decorations.

White ..... 710-2076

Chocolate ..... 710-2078

**Quick Ease Roller**

Makes it easy to prepare small pieces of gum paste and fondant for cutting flowers and designs.

..... 1907-1202

**Easy-Glide Fondant Smoothers**

Essential tools for shaping and smoothing rolled fondant.

Set/2 ..... 1907-1005



**Classic Embossing Set**

Press stamps into fondant-covered cakes to emboss with elegant designs. Includes ivy leaf, rose, bow, butterfly, bear and heart, complete instructions.

Set/1 ..... 1907-1002



**Floral Garland Ejector Set**

Quickly and easily cuts and positions fondant or gum paste flowers on cakes. Includes ejector, 5 cutters and instructions.

Set/7 ..... 1907-1001



**Fondant Mold Sets**

Just press fondant into molds and release pretty designs to attach to your cake. Great for molded candy too. Includes knife/point tool and instruction book.

Romance Accents Set/3 ..... 1907-1006

Classic Accents Set/3 ..... 1907-1007

Planter Set/3 ..... 1907-1009

Baby Accents Set/3 ..... 1907-1008



**Confectionery Tool Set**

Invaluable tools for shaping, imprinting and stenciling—helping you achieve lifelike flowers. Includes Dogbone, Umberella, Shell, Ball and Vining Tools.

Set/5 ..... 1907-1000

## Wilton Decorating Products



### Icing Color

Give your icing the most vivid, realistic color possible with Wilton Icing Colors. Our concentrated gel formula helps you achieve the exact shade you want with only a small amount. You'll find a rainbow of colors, ready to blend together for creating your own custom shades. Certified Kosher. 1 oz.



### White-White Color

Stir in to whiten icing made with butter or margarine. Perfect crisp white for wedding cakes. 2 oz. ...603-1236

Buttercup Yellow  
670-216

Aster Mauve  
670-222

Delphinium Blue  
670-228

Juniper Green  
670-234

Ivory  
670-208

Black  
670-987

Lemon Yellow  
670-508

Leaf Green  
670-809

Kelly Green  
670-752

Moss Green  
670-851

Teal  
670-207

Sky Blue  
670-700

Violet  
670-604

Daffodil Yellow\*

Willow Green  
670-855

Comflower Blue  
670-770

Royal Blue  
670-655

Burgundy  
670-698

Golden Yellow  
670-159

Terra Cotta  
670-206

Christmas Red  
670-302

Copper (U.S. Skunkstone)  
670-450

Rose Petal Pink  
670-470

Rose  
670-401

Brown  
670-507

Orange  
670-205

Red (No-Taste)  
670-998

Red-Red  
670-906

Creamy Peach  
670-210

Pink  
670-256

\*Daffodil Yellow is an absolute color. It does not contain yellow #1. The color remains very pale.



### Ready-To-Use Decorator Icing

Ideal consistency for decorating, flower-making; great for icing cakes too. Just stir and use. 16 oz.

White ..... 770-178

Chocolate ..... 770-179



### Whipped Icing Mix

Just add ice water and whip up velvety-smooth icing for decorating or covering cakes. Light and delicate flavor. Certified Kosher. Makes 4 cups.

Chocolate ..... 770-1242

Vanilla ..... 770-1241

### Creamy White Icing Mix

Rich, homemade buttercream taste, great for decorating, add butter and milk. Makes 2 cups.

..... 770-172



### Meringue Powder

Used for royal icing, meringue, boiled icing, stabilizes buttercream. Replaces egg white in some recipes. Resealable top opens completely for easy measuring. Certified Kosher.

4 oz. can ..... 702-6007

8 oz. can ..... 702-6015



### Piping Gel

Clear icing gel makes shimmering designs and messages, or glazes cakes before icing. Tint with icing color. Certified Kosher.

16 oz. .... 704-705



### Glycerin

Stir into dried out icing color to restore consistency. Certified Kosher.

2 oz. .... 708-14

### Flavors/Extracts

Ideal for decorating, no-egg flavors and extracts won't change icing color. Certified Kosher.

#### Butter Flavor

2 oz. .... 604-206

8 oz. .... 604-207

#### Vanilla Extract

2 oz. .... 604-207

8 oz. .... 604-208

#### Almond Extract

2 oz. .... 604-208



#### Colored Sugar

Fine fine sugars in flip-top shaker bottles are excellent for filling in designs on cakes, cookies, cupcakes. 3 oz.

|                        |                     |                       |
|------------------------|---------------------|-----------------------|
| Light Green<br>710-752 | Lavender<br>710-758 | Dark Green<br>710-764 |
| Yellow<br>710-754      | Orange<br>710-759   | Red<br>710-766        |
| Pink<br>710-756        | Black<br>710-762    | Blue<br>710-750       |



#### Cake Sparkles™

Brilliant edible glitter adds shimmering color to your desserts. Great for stenciling, borders, flowers, snow scenes. Certified Kosher. 1/4 oz.

|                    |                        |                    |                   |
|--------------------|------------------------|--------------------|-------------------|
| White<br>703-1260  | Light Blue<br>703-1267 | Black<br>703-1262  | Rosé<br>703-1296  |
| Purple<br>703-1266 | Green<br>703-1278      | Red<br>703-1284    | Blue<br>703-1274  |
| Pink<br>703-1260   | Orange<br>703-1308     | Yellow<br>703-1272 | Brown<br>703-1320 |



#### Decorator's Sets

##### Starter Set

Ideal assortment to create Wilton fluted cakes. 18 pc. set includes: 10 tips, six disposable decorating bags, two couplers, five color packets, booklet.

2104-2530

##### Basic Set

Ideal foundation for decorating all birthday designs to floral cakes. 25 pc. set includes five tips, six disposable decorating bags, couplers, four color packets, flower nail, booklet.

2104-2536

##### Deluxe Set

Ideal for advanced floral cakes and wedding designs. 37 pc. set includes ten tips, eighteen disposable bags, two couplers, four colors, flower nail, storage tray, book.

2104-2540

##### Supreme Set

Decorate many advanced wedding, floral and bodystore designs. 53 pc. set includes eighteen tips, twenty-four disposable decorating bags, two couplers, five colors, flower nail, angled spatula, storage tray, book.

2104-2546

##### Deluxe Tip Set

Create basic and advanced borders, flower s and more. 26 metal tips, tip coupler, flower nail, plastic tipsaver case.

2104-6666

##### Master Tip Set

The ultimate set for virtually any technique. 52 metal tips, tip couplers, two flower nails, plastic tipsaver case.

2104-7778



#### Tool Caddy

Lift-out tray holds tips and colors upright for easy viewing. Generous storage area under tray for spatulas, books, bags, more. Tips, colors not included. ...409-860



#### Decorating Tips

For decades, Wilton Decorating Tips have set the standard. And the selection is unsurpassed—there are hundreds to choose from!

Constructed of rust-resistant, durable nickel-plated brass, Wilton decorating tips keep their shape and produce precise designs year after year. Many decorators keep multiple tips of their most used and liked tips on hand. This makes decorating much quicker and easier—no need to stop decorating to clean a new tip for use.

The next four pages profile many of the most popular Wilton Decorating Tips. Take a look, choose your favorites!

## Round Tips



**Extra Small**  
For fine cornelli lace, icing embroidery, fine stringwork.



**Small**  
For scrolls, vines, stems, flower centers, cornelli lace, stringwork, filigree, lattice, script, dots, lace pieces, outlines.



**Medium**  
For bead borders, dots, scrolls, outlines, flower centers, rose bases, figure piping.



**Large**  
For figure piping, icing bases, wedding cake bead borders.



**Oval**  
For Philippine method flower-making, lettering.



| Tip No.            | Std. No. |
|--------------------|----------|
| <b>Extra Small</b> |          |
| 16                 | 402-100  |
| 16                 | 402-101  |
| <b>Small</b>       |          |
| 1                  | 402-1    |
| 2                  | 402-2    |
| 3                  | 402-3    |
| 4                  | 402-4    |
| <b>Medium</b>      |          |
| 5                  | 402-5    |
| 6                  | 402-6    |
| 7                  | 402-7    |
| 8                  | 402-8    |
| 9                  | 402-9    |
| 10                 | 402-10   |
| 11                 | 402-11   |
| 12                 | 402-12   |
| <b>Large</b>       |          |
| 1A                 | 402-100  |
| 2A                 | 402-100  |
| <b>Oval</b>        |          |
| 55                 | 402-11   |
| 57                 | 402-11   |
| 301                | 402-11   |

| Tip No.          | Std. No.   |
|------------------|------------|
| <b>Deep Star</b> |            |
| 13               | 402-100    |
| 14               | 402-100    |
| 15               | 402-100    |
| 16               | 402-100    |
| 17               | 402-100    |
| 18               | 402-100    |
| 19               | 402-100    |
| 20               | 402-100    |
| 21               | 402-100    |
| 22               | 402-100    |
| 2010 (3 star)    | 2110 (190) |
| <b>Deep Star</b> |            |
| 24               | 402-100    |
| 26               | 402-100    |
| 27               | 402-100    |
| 28               | 402-100    |
| 29               | 402-100    |
| 30               | 402-100    |
| 31               | 402-100    |
| 133              | 402-100    |
| 195              | 402-100    |
| <b>Standard</b>  |            |
| 32               | 402-100    |
| 96               | 402-100    |
| 98               | 402-100    |
| 68               | 402-100    |
| 80               | 402-100    |
| <b>Fine Cut</b>  |            |
| 172              | 402-100    |
| 199              | 402-100    |
| 362              | 402-100    |
| 383              | 402-100    |
| 384              | 402-100    |
| <b>Deep Cut</b>  |            |
| 501, 502         | 402-100    |
| 504, 506         | 402-100    |
| 508 w/7          | 402-100    |

## Multi-String Tips



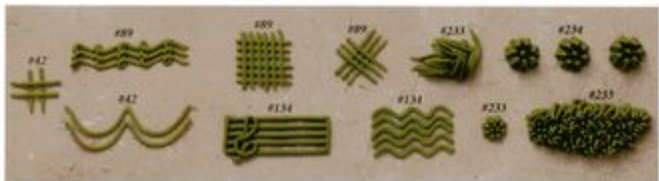
**Multiple Line**  
42 triple strings, 89 for twin line stringwork, garlands, zigzag, lattice.



**Musical Scale**  
For five string musical scale design.



**Multi-Hole**  
For hair and grass on novelty cakes. Tiny holes make spaghetti-like strings with one squeeze.



| Tip No.              | Std. No. |
|----------------------|----------|
| <b>Multiple Line</b> |          |
| 42                   | 402-4    |
| 89                   | 402-8    |
| <b>Musical Scale</b> |          |
| 134                  | 402-10   |
| <b>Multi-Hole</b>    |          |
| 233                  | 402-10   |
| 234                  | 402-10   |
| 235                  | 402-10   |

| Tip No.       | Std. No. |
|---------------|----------|
| <b>Small</b>  |          |
| 33            | 402-10   |
| 106           | 402-10   |
| 107           | 402-10   |
| 129           | 402-10   |
| 224           | 402-10   |
| 225           | 402-10   |
| <b>Medium</b> |          |
| 35            | 402-10   |
| 108           | 402-10   |
| 109           | 402-10   |
| 131           | 402-10   |
| 140           | 402-10   |
| 190           | 402-10   |
| 191           | 402-10   |
| 193           | 402-10   |
| 194           | 402-10   |
| <b>Large</b>  |          |
| 18            | 402-10   |
| 19            | 402-10   |
| 19            | 402-10   |
| 19            | 402-10   |
| 20            | 402-10   |
| 20            | 402-10   |
| 20            | 402-10   |

## Stock No.

## Tip No. Stock No.

## Deep Star Open

|          |              |          |
|----------|--------------|----------|
| 402-1009 | 13           | 402-13   |
| 402-901  | 14           | 402-14   |
|          | 15           | 402-15   |
| 402-1    | 16           | 402-16   |
| 402-2    | 17           | 402-17   |
| 402-3    | 18           | 402-18   |
| 402-4    | 19           | 402-19   |
|          | 20           | 402-20   |
| 402-5    | 21           | 402-21   |
| 402-6    | 22           | 402-22   |
| 402-7    | 210 (3 star) | 402-2010 |
| 402-8    | 210 (1M)     | 402-2110 |

## Deep Star Closed

|          |     |         |
|----------|-----|---------|
| 402-9    | 26  | 402-24  |
| 402-10   | 26  | 402-26  |
| 402-11   | 27  | 402-27  |
| 402-12   | 28  | 402-28  |
| 402-1001 | 29  | 402-29  |
| 402-2001 | 30  | 402-30  |
|          | 31  | 402-31  |
| 402-55   | 100 | 402-133 |
| 402-57   | 105 | 402-195 |

## Standard Cut Open

|         |    |          |
|---------|----|----------|
| 402-301 | 32 | 402-32   |
|         | 36 | 402-36   |
| 402-4   | 40 | 402-4400 |
| 402-5   | 48 | 402-4600 |
| 402-6   | 48 | 402-8800 |

## Fine Cut

|        |     |         |
|--------|-----|---------|
| 402-7  | 172 | 402-172 |
| 402-8  | 188 | 402-199 |
| 402-9  | 362 | 402-362 |
| 402-10 | 363 | 402-363 |
| 402-11 | 364 | 402-364 |

## Deep Cut Stellar

|        |          |         |
|--------|----------|---------|
| 402-12 | 501, 502 | 402-502 |
| 402-13 | 504, 506 |         |
| 402-14 | 508 wts5 |         |



## Deep Star Open

For stars, shells, puffs, rosettes, baby's breath, zigzags, stripes, scrolls, fleurs-de-lis, garlands, drop flowers, ropes.



## Deep Star Closed

For sharply ribbed decorations. For rosettes, stars, shells, fleurs-de-lis, drop flowers, scrolls.



## Standard Cut Open

For shells, scrolls, figure piping, zigzags, stars, puffs.



## Fine Cut

For shells and puffs with many ridges. Beautiful on rolled fondant covered cakes and with lambeth decorating method.



## Deep Cut Stellar

For lavish shells, scrolls, flowers in perfect proportion to cake tiers. Tip series ideal for wedding cake borders.



## Stock No.

## Tip No. Stock No.

## Small

|         |     |         |
|---------|-----|---------|
| 402-42  | 31  | 402-31  |
| 402-89  | 106 | 402-106 |
|         | 107 | 402-107 |
| 402-134 | 120 | 402-120 |
|         | 124 | 402-224 |
|         | 125 | 402-225 |

## Medium

|         |     |         |
|---------|-----|---------|
| 402-233 | 21  | 402-35  |
| 402-234 | 108 | 402-108 |
| 402-235 | 109 | 402-109 |
|         | 111 | 402-111 |
|         | 140 | 402-140 |
|         | 190 | 402-190 |
|         | 191 | 402-191 |
|         | 193 | 402-193 |
|         | 194 | 402-193 |

## Large

|  |    |          |
|--|----|----------|
|  | 18 | 402-1002 |
|  | 19 | 402-1003 |
|  | 18 | 402-1005 |
|  | 19 | 402-1006 |
|  | 10 | 402-1007 |
|  | 20 | 402-2003 |
|  | 20 | 402-2004 |
|  | 21 | 402-2005 |
|  | 21 | 402-2006 |



## Small

For star or swirl flowers.



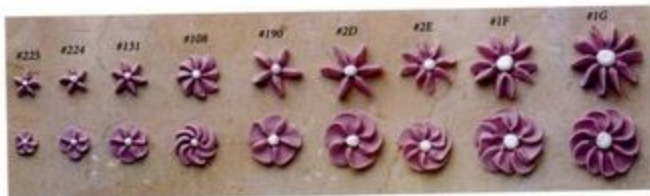
## Medium

For bigger star or swirl flowers.



## Large

For large flowers as cake accents and on floral sprays. Single and double petals.



## Drop Flower Tips

## Rose Tips



### Plain

#101, #101, #102, #103, #104, #124, #125, #126, #127 For roses, sweet peas, pansies, rose-buds, daisies, daffodils, ruffles, bows, more.

#127D Giant Rose Tip



### Swirled

For curvier, lifelike roses and buds with instant-curved petals. For curvy ribbon zigzags.



### Curved

For violets, pansies, zigzags, narcissi, ribbon swags, drapes.



### Cut

For zigzag and "e" motion borders, half smooth and half ridged ribbon bows, swags, drapes.



### Carnation

For lifelike carnations with ruffled edges.



| Tip No.   | Stock No. |
|-----------|-----------|
| Plain     |           |
| 101b      | 402-101b  |
| 101       | 402-101   |
| 102       | 402-102   |
| 103       | 402-103   |
| 104       | 402-104   |
| 124       | 402-124   |
| 125       | 402-125   |
| 126       | 402-126   |
| 127       | 402-127   |
| 127D      | 402-127D  |
| Swirled   |           |
| 97        | 402-97    |
| 116       | 402-116   |
| Curved    |           |
| 59b/59*   | 402-59b   |
| 59        | 402-59    |
| 60        | 402-60    |
| 61        | 402-61    |
| 121       | 402-121   |
| 123       | 402-123   |
| Cut       |           |
| 62        | 402-62    |
| 64        | 402-64    |
| Carnation |           |
| 150       | 402-150   |

## Leaf Tips



### Plain Cut

#65a, #65, #66, #67, #68, #69, #70 small  
#112, #113, #115 extra large  
For natural-looking leaf with center vein and for wide leaves, ferns, borders.



### Special Cut

For lilies, poinsettias, dahlias, ferns, Christmas tree and wreath leaves and stand-up leaves using tree formers. For shell border, garlands.



### V-Cut

Large #326, #352  
Small #349, #366  
For never-fail pointed leaves, ferns.



| Tip No.     | Stock No. |
|-------------|-----------|
| Plain Cut   |           |
| 65a         | 402-65a   |
| 65          | 402-65    |
| 66          | 402-66    |
| 67          | 402-67    |
| 68          | 402-68    |
| 69          | 402-69    |
| 70          | 402-70    |
| 112         | 402-112   |
| 113         | 402-113   |
| 115         | 402-115   |
| Special Cut |           |
| 73          | 402-73    |
| 74          | 402-74    |
| 75          | 402-75    |
| V-Cut       |           |
| 326         | 402-326   |
| 349         | 402-349   |
| 352         | 402-352   |
| 366         | 402-366   |

## Specialty Tips

Stock No.

402-1019  
402-101  
402-102  
402-103  
402-104  
402-124  
402-125  
402-126  
402-127  
402-1274

Tip No. Stock No.

Fluted

79 402-79  
80 402-80  
81 402-81

Cross

54 402-54  
56 402-56  
77 402-77  
78 402-78

Square

80 402-80

Miscellaneous

105 402-105  
136 402-136  
230 402-230  
250 402-250  
252 402-252

Special Border

8 402-8

402-62

402-64

402-150

Tip No. Stock No.

Small/Medium

44 402-44  
45 402-45  
46 402-46  
47 402-47  
48 402-48

Large

10 402-1004  
12 402-2002

Extra Large

70 402-70

Stock No.

402-659

402-65

402-66

402-67

402-68

402-69

402-70

402-112

402-113

402-115

Tip No. Stock No.

Double Ribbon

108 402-100  
140 402-140

Star Cut

86 402-86  
87 402-87  
88 402-88  
89 402-89

Ripple Ribbon

353 402-353  
401 402-401  
402 402-402  
403 402-403  
406 402-406



### Fluted

For blossoms, lay-of-the-valley, zigzags, mums, "c" motion borders.



### Cross

54, 96 Shells, fancy effects  
77, 78 For buds, ornate line work, small 4-petal drop flowers.



### Square

For sculptured, 3-dimensional printing, outlines, beads, zigzag, "c" motion borders.



### Miscellaneous

105, 147 For shells, ropes, basketweave, more.  
250 Tree.  
252 Heart.  
230 Bismarck Filler  
136 Makes icing ring candle holders.



### Special Border

For richly-puffed shells and garlands.



## Basketweave Tips



### Small/Medium

46, 47 For ribbed or smooth ribbons, basketweaves, stripes, bows.  
44, 45 smooth stripes.  
48 ribbed stripes.



### Large

For wide, smooth or ribbed shell borders, stripes, basketweaves.



### Extra Large

For icing cake top and sides with extra-wide smooth or ribbed stripes.



## Ruffle Tips



### Double Ribbon

For double fluted ruffles.



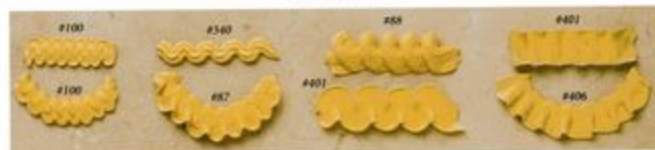
### Star Cut

95 deeply-grooved french leaf borders  
86, 87, 88 For shell and flute border in one step (lefties use 87, 88).



### Ripple Ribbon

For extra-wide zigzag borders, ears, tongues and feathers on novelty cakes.



## Glossary of Terms

### Attach

To secure icing decorations to cake using dots of icing. Use your icing to attach as you would use "glue".

### Basketweave

Technique using a decorating tip making stripes and producing an interwoven effect.

### Border

A continuous decoration used around the top, side or base of a cake.

### Brush Striping

Applying one or more stripes of icing color with a decorator brush to the inside of a parchment bag, then filling the bag with white or colored icing to produce multi-colored decorations.

### Buttercream Icing

All-purpose decorating icing made of sugar, shortening and flavoring that is good tasting and easy to work with.

### Cake Circle

Corrugated cardboard rounds sized to provide bases for standard circular and shaped cakes.

### Calyx

The cuplike green portion of the flowers connecting the petals to the stem.

### Color Flow Icing Mix

An egg white based powder that produces Color Flow icing when mixed with water and confectioners' sugar.

### Coupler

A grooved insert and retainer ring. When used with a decorating bag allows tip changing without changing decorating bags. The coupler has two parts: the inner coupler base and the outer coupler ring.

### Decorating Bag

The container that holds your decorating tip and decorating icing. Bags can be made from plastic or parchment paper.

### Decorating Tips

Specially-shaped, open-end metal tips used to form icing decorations.

### Decorator Brush

A small brush used to smooth icing, paint details and add color to decorating bags.

### Dowel Rods

Wooden or plastic supports used to reinforce cake tiers.

### Elongate

To lengthen a decoration beyond its usual size. To elongate a technique, such as a star or shell, keep an even pressure, pull smoothly to desired length, then release pressure and stop squeezing bag.

### Featherweight Bag

Reusable polyester coated decorating bag.

### Figure Piping

Decorating technique used to form figures out of icing.

### Filling

Icing, preserves or pudding between cake layers to hold them together and add more flavor.

### Flower Former

A curved plastic decorating aid used to dry Royal icing flowers, curved petals and leaves for a more natural, curved shape.

### Flower Nail

Round, flat surfaced metal tool used as a base on which to make different icing flowers.

### Garland

A draped cake decoration made of icing and used as a border. It is heavier in the middle than at sides and is done scalloped, zigzag, puff or as stringwork.

### Glucose

Used in gum paste and candy making. Wilton Glucose is made from corn syrup that has not come into contact with animal sources, and is Kosher.

### Glycerin

Used to restore consistency to dried icing colors and in fondant icing. Wilton Glycerin is synthetic and Kosher.

### Icing

A mixture of sugar, butter, and flavorings used to cover a cake and from which decorative, edible designs are created.

### Icing Color

Concentrated product used for adding color to icing and other foods.

### Lacework

A delicate cake decorating technique often applied to wedding, shower and fondant-covered cakes.

### Latticework

Crossed stripes of icing with openings between them.

### Leveling

Removing the rounded top portion, or "crown" of a cake to provide a flat surface for icing and decorating.

### Meringue Powder

Product made with pasteurized dried egg whites and cornstarch; used to make hard-drying royal icing. Safe to use in icings, meringue and mousses. Also adds strength to sugar molds and stabilizes buttercream icing.

### Outline or Strings

Icing that flows out of the tip to follow contours of a shaped cake or to cover pattern design marks.

### Parchment Bag

Disposable decorating bags formed from parchment paper triangles.

### Pillars

Columns used with separator plates to support and separate tiers of cake.

### Piping

Squeezing icing out of a bag to form designs.

### Piping Gel

Transparent gel that can be tinted any color for decorating or writing.

### Poured Fondant Icing

A sweet, pourable icing that dries to a shiny, smooth surface. Used to coat cakes, petit fours and cookies.

### Rolled Fondant Icing

Sweet, dough-like consistency icing used for covering cakes and making decorations.

### Royal Icing

Smooth, hard-drying icing for decorations that last indefinitely, ideal for flowers and trims made in advance.

### Score

Using your spatula edge to make a mark in icing by gently pressing it against the surface.

### Sepal

The individual green leaves covering the base of the flower and extending up the calyx.

### Separator Plates

Plastic supporting plates for tiered cakes.

### Spatula Striping

Adding a stripe of colored icing to the inside of a decorating bag, then filling the bag with a second color icing to produce two-tone decorations.

### Stabilize

To maintain a texture or prevent separation, as in adding piping gel to whipped cream or meringue powder to buttercream icing.

### Stamen

One of the reproductive parts of a flower usually found in the center of the flower.

### Stringwork

Loops of icing draped around the side of the cake.

### Sugar Mold

A decorative shape made from a mixture of granulated sugar with a small amount of water, molded and allowed to dry completely. Also refers to the mold or container in which the sugar mixture is packed and formed.

### Tiered Cake

A combination of two or more cakes stacked on top of one another.

### Torting

Splitting a single cake layer in half horizontally to form two layers.

- Apple Blossom ..... 60
- Bachelor Button ..... 64
- Bag Position ..... 22
- Baking Pans ..... 8
- Ball ..... 24
- Basketweave ..... 46
- Bead ..... 28
- Bluebell ..... 67
- Boiled Icing ..... 11, 92
- Bow ..... 36
- Brush Embroidery ..... 79
- Bow, Fondant ..... 82
- Brushes ..... 9
- Brush Stripping ..... 13
- Buttercream Icing ..... 10, 92
- Cake Board ..... 8
- Cake Icer Tip ..... 8, 19
- Cake Preparation ..... 18
- Carnation ..... 64
- Chocolate Lace ..... 89
- Chocolate Poured Fondant ..... 93
- Chrysanthemum ..... 64
- C-Motion ..... 33
- Color Flow ..... 89
- Combing ..... 51
- Cooling Grid ..... 8
- Cornelli ..... 50
- Cream Cheese Icing ..... 93
- Crown Border ..... 28
- Cupcake Decorating ..... 87
- Cutting Guide ..... 91
- Daffodil ..... 65
- Decorating Bags ..... 8, 14
- Decorating Comb or Triangle ..... 8
- Decorating Techniques ..... 24-51
- Decorating Tips ..... 8, 17, 110-113
- Disposable Decorating Bags ..... 8
- Dot ..... 24
- Drop Flower ..... 27
- Drop String ..... 38
- E-Motion ..... 30
- Foil ..... 8
- Fern ..... 70
- Figure Piping ..... 42-45
- Fleur de Lis ..... 29
- Flower Making ..... 53-70
- Flower Nail ..... 57
- Flute ..... 36
- Fondant ..... 72-83
- Fondant Blossoms ..... 79
- Forget-Me-Not ..... 60
- Garland ..... 39
- Half Carnation ..... 56
- Half Rose ..... 54
- Holly Leaf ..... 70
- Horizontal "C" ..... 33
- Icing Chart ..... 94
- Icing Colors ..... 13
- Icing Consistency ..... 22
- Lattice ..... 50
- Leaves ..... 68
- Leaves, Fondant ..... 83
- Lily ..... 66
- Lily Nail ..... 66
- Lily of the Valley ..... 56
- Loops, Fondant ..... 82
- Meringue Powder ..... 8
- Morning Glory ..... 67
- Outline ..... 49
- Painting on Buttercream ..... 87
- Painting on Fondant ..... 81
- Parry ..... 63
- Parchment Paper Triangles ..... 8
- Pattern Press ..... 33
- Petunia ..... 66
- Picot ..... 27
- Piping Gel ..... 8
- Poinsettia ..... 67
- Practice Board ..... 9
- Primrose ..... 63
- Printing ..... 40
- Pressure Control ..... 23
- Recipes ..... 92-93
- Reverse Shell ..... 29
- Ribbon Rose, Fondant ..... 87
- Rolled Fondant ..... 11, 93
- Rope, Fondant ..... 80
- Rose ..... 58
- Rose, Fondant ..... 83
- Rosebud ..... 54
- Rosette ..... 30
- Royal Icing ..... 10, 92
- Royal Icing Lace Pieces ..... 89
- Ruffle ..... 35
- Ruffle, Fondant ..... 77
- Ruffle Garland ..... 35
- Shell ..... 28
- Sotat ..... 50
- Spatula ..... 8
- Spatula Stripping ..... 13
- Sponging on Fondant ..... 81
- Star ..... 24
- Star Fill In ..... 49
- Stenciling ..... 86
- Storing Cakes ..... 95
- Streamers, Fondant ..... 80
- Swag ..... 36
- Sweet Pea ..... 55
- Swirl Drop Flower ..... 27
- Three Essentials of Cake Decorating ..... 22-23
- Transporting Cakes ..... 95
- Vines ..... 68
- Violet ..... 63
- Violet Leaf ..... 70
- Weather Effects on Cake ..... 95
- Whipped Cream Icing ..... 11, 92
- Wild Rose ..... 60
- Wilton Decorating Products ..... 104-113
- Writing ..... 41
- Zigzag ..... 34
- Zigzag Garland ..... 34
- Zigzag Puff ..... 34

## Keeping In Touch With Wilton

There's always something new at Wilton! Fun decorating courses that will help your decorating skills soar. Exciting cake designs to challenge you. Great new decorating products to try. Helpful hints to make your decorating more efficient and successful. Here's how you can keep up-to-date with what's happening at Wilton.

### Decorating Classes

Do you want to learn more about cake decorating, with the personal guidance of a Wilton instructor? Wilton has two ways to help you.

**The Wilton School of Cake Decorating** is where the decorating techniques in this book began. During more than half a century, thousands of students from around the world have learned to decorate cakes with The Wilton Method. In 1928, Dewey McKinley Wilton taught the first small classes in the kitchen of his Chicago home. Today, The Wilton School teaches more people to decorate than any school in the world. As the school has grown, some techniques have been refined and there are more classes to choose from—but the main philosophies of the Wilton Method have remained.

The Wilton School now occupies a new state-of-the-art facility in Darien, Illinois. More than 20 courses are offered each year, including The Master Course, a 2-week class that provides individualized instruction in everything from borders and flowers to constructing a tiered wedding cake. Other courses focus on specific decorating subjects, such as Lambeth and Cakes for Catering. Courses in Gum Paste and Chocolate Artistry feature personal instruction from well-known experts in the field.

### For more information or to enroll, write to:

School Secretary, Wilton School of Cake Decorating and Confectionery Art  
2240 West 75th Street, Woodridge, IL 60517

Or call: 630-810-2211

For free brochure and schedule

**Wilton Class Programs** are the convenient way to learn to decorate, close to your home. Our Wilton Method Classes are easy and fun for everyone. You can learn the fundamentals of cake decorating with a Wilton-trained teacher in just four 2-hour classes. When the course is over, you'll know how to decorate star and shell birthday cakes or floral anniversary cakes like a pro. Everyone has a good time—it's a great place for new decorators to discover their talent. Since 1974, hundreds of thousands have enjoyed these courses. Special Project Classes are also available in subjects like candy-making, gingerbread, fondant, cookie blossoms and more.

Call 800-942-8881 for class locations and schedules.

### Wilton Products

**Visit a Wilton Dealer near you.** Your local Wilton Dealer is the best place to see the great variety of cake decorating products made by Wilton. If you are new to decorating, it's a good idea to see these products in person; if you are an experienced decorator, you'll want to visit your Wilton Dealer regularly to have the supplies you need on hand. From bakeware and icing supplies to candles and publications, most Wilton retailers carry a good stock of items needed for decorating. Remember, the selection of products changes with each season, so if you want to decorate cakes in time for upcoming holidays, visit often to stock up on current pans, colors and toppers.

**You may also call 800-794-5866 (TWILTON) to place an order.** Or, you can place orders at our website, [www.wilton.com](http://www.wilton.com), and by mail, using the Order Form in the Wilton Yearbook of Cake Decorating.

### Wilton On The Web

[www.wilton.com](http://www.wilton.com) is the place to find Wilton decorating information online. Looking for a fun new cake to make? Our website is filled with great decorating ideas, updated regularly to fit the season. Need a recipe? [www.wilton.com](http://www.wilton.com) has delicious desserts and icings to try. Want to save decorating time? There are always helpful hints and answers to common decorating questions. You can also discover new Wilton products and shop for your favorites at [www.wilton.com](http://www.wilton.com).

### Wilton Publications

We never run out of decorating ideas! Each year, Wilton publishes several idea books based on Wilton Method techniques. When you're planning a special occasion, Wilton books are a fantastic source of decorating inspiration.

**The Wilton Yearbook of Cake Decorating** is our annual showcase of the latest ideas in decorating. Each edition is packed with all-new cake ideas, instructions and products—it's the best place to find out what's new at Wilton. Cakes for every occasion throughout the year are here: holidays, graduations, birthdays, weddings and more. If you're looking for a new cake to test your decorating skills, you can't beat the Yearbook.

Wilton also regularly publishes special interest decorating books, including books on wedding and holiday decorating, candy-making, home entertaining and food gifting. Look for them wherever Wilton products are sold.

THE WILTON SCHOOL

# Decorating Cakes

Get ready for some compliments. When you serve a beautiful cake that you decorated yourself, you'll be the hit of the party. Whatever kind of cake you want to make—plain or fancy, lighthearted or elegant—*Decorating Cakes* will help you do it beautifully. This easy-to-follow reference and idea book is packed with information every decorator can use. More than 100 essential techniques: flowing borders, lifelike flowers, figure-piped shapes, fondant decorating and more—each shown step by step. It's like having a Wilton Method Teacher by your side as you decorate.

*Decorating Cakes* also includes 30 great cake designs that let you try out the techniques you've learned. You'll learn how to set up your decorating space with the right supplies, how to make the perfect icing, how to bake the ideal cake and much more.

The Wilton School of Cake Decorating has successfully taught these tips and techniques to thousands of students since 1929. Now *Decorating Cakes* presents them in a well-organized format perfect for today's busy lifestyles. Use *Decorating Cakes* to create cakes that will amaze everyone—even yourself.



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